



NIGERIAN

Nigerian Meat Pie

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	8	1 hr + 30 min chilling	30 min	Bake	Ground beef

Ingredients

PASTRY

- 500 g (4 cups) all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 2 tbsp sugar
- 250 g (1 cup) cold butter, cubed
- 120 ml (½ cup) ice water
- 1 egg yolk beaten with 1 tbsp milk, for glazing

FILLING

- 500 g (1 lb) ground beef
- 2 tbsp vegetable oil

FILLING (CONT.)

- 1 large onion, finely chopped
- 2 medium potatoes, peeled and finely diced
- 2 carrots, finely diced
- 2 cloves garlic, minced
- 1 tbsp curry powder
- 1 tsp dried thyme
- 1 scotch bonnet or habanero, minced (to taste)
- 1 beef stock cube, crumbled
- 1 tsp salt, ½ tsp pepper
- 2 tbsp flour mixed with 120 ml (½ cup) water

Steps

1. Rub the cold butter into the flour, salt, baking powder and sugar until you have coarse crumbs. Stir in the ice water to form a dough. Flatten, wrap and chill for 30 minutes.
2. Heat the oil in a large pan over medium heat and cook the onion for 5 minutes until soft. Add the garlic, curry powder and thyme for 1 minute.
3. Add the beef and cook over medium-high heat for 7 minutes, breaking it up, until the pink is gone and it browns lightly.
4. Add the potatoes, carrots, chilli, stock cube, salt, pepper and 120 ml (½ cup) water. Cover and simmer on medium-low for 12 minutes until the vegetables are tender.
5. Stir in the flour slurry and cook uncovered for 3 minutes until the filling is thick and dry. Cool completely, about 30 minutes.
6. Heat the oven to 200°C (400°F). Roll the dough 4 mm (1/6 in) thick and cut 16 circles, 11 cm (4½ in) across.
7. Put 2 tbsp of filling on half the circles. Top with a second circle, press the edges with a fork to seal, and brush with the egg glaze.
8. Bake for 25 to 30 minutes until golden brown and the filling reads 71°C (160°F).

Notes

- **Make ahead:** freeze the unbaked pies; bake from frozen for 35 to 40 minutes.
- **Cool filling:** warm filling melts the butter in the pastry and makes it greasy.

- **Heat:** the filling should be warmly spiced; remove the chilli to mellow it.
- **Air fryer:** reheat leftover pies at 160°C (320°F) for 5 minutes, until crisp and steaming hot, 74°C (165°F).
- **Shortcut:** ready-made shortcrust pastry saves the first step.