

OLD JOE'S KAIA COUNTRY HAVEN

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PUFF PASTRY PIES - TRIO

MUSHROOM FILLING

Flash fry the following in sequence.
The final product must be moist but
not runny or too wet.
Cool completely.

Sunflower oil
Onions—chopped
Ground coriander

Mushrooms—mixed, chopped
Aubergine—chopped

Thyme
Gravy powder mixed in a small amount of
water

Topping & Garnish:

Cashew Cream with chopped Olives

TOMATO FILLING

Flash fry the following in sequence.
The final product must be moist but
not runny or too wet.
Cool completely.

Sunflower oil
Red Onion—chopped
Smoked paprika
ground cumin

Ripe tomato—chopped
Cherry tomato—halved

Tomato paste
Sweet basil

Topping & Garnish:

Cashew Cream with capers

BROCCOLI FILLING

Flash fry the following in sequence .
The final product must still be crisp,
moist but not runny or too wet.
Cool completely.

Olive oil
Zucchini—thinly sliced
White cabbage—shredded
Broccoli—flowers separated

Garlic—minced
Lemon juice
Marjoram
Vegetable stock powder

Topping & Garnish:

Cashew Cream with sliced gherkins

TO MAKE PIES:

1. FILLINGS—prepare the fillings (above), balance salt & pepper —cool completely in the fridge.
2. CRUST—line a 12-hole muffin pan with puff pastry, keep cool in the fridge.
3. TOPPING—make Cashew Cream and prepare garnishes.
4. Assemble and bake at 220°C for 20 minutes, serve immediately.
5. Serve with a side salad.