

Curly Pies

Ingredients

For the pastry

- 200ml of sparkling water
- 1 pinch of salt
- 1 tbsp. sunflower oil
- 270g plain flour, enough to form a soft dough
- 2 eggs, beaten

- 100ml plain yoghurt

For the filling

Ham, chorizo, cheese, mushrooms, whatever you fancy.



Method

1. Pour the mineral water into a mixing bowl and add the salt and oil.
2. Fold in the flour, adding enough to make a soft dough, then put the dough in the fridge to chill for about 30 minutes. This makes it easier to roll
3. Preheat the oven to 180°C/Fan 160°/Gas 4.
4. Take the dough out of the fridge and divide it into 4 balls. Roll out each ball as thinly as you can, then place a round chopping board or a plate underneath, letting the edges of the pastry overlap. This makes a kind of template for your filling.
5. Place a thin layer of filling over the pastry spreading it out as far as the edges of the plate or board underneath. Don't overdo the filling – a little goes a long way.
6. Fold the edges of the pastry in towards the middle to form a nice pleated curly pie. Don't worry if it looks a bit rustic – the folds make the curls in your curly pie.
7. Repeat to make the remaining pies in the same way and place them on a baking tray.
8. Beat the eggs with the yoghurt and brush the mixture over the pies. Bake them for about 40 minutes until they are cooked through and have a lovely golden crust.
9. Serve with salad.

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