

Vegan Jamaican Patties

Makes 8

Pastry

450g strong bread flour
1 teaspoon salt
2 teaspoons ground turmeric
1 teaspoon chilli powder
170g dairy free margarine
215ml cold water

Filling

100g dry soya mince
1 onion

2 cloves garlic
1 inch piece ginger, grated
500g potatoes, peeled weight
200g frozen peas
2 teaspoons ground cumin
2 teaspoons ground coriander
1 teaspoon ground turmeric
1 teaspoon chilli powder
2 teaspoons vegetable stock powder
1 tablespoon cornflour
2 tablespoons Hendersons relish

1. First make the pastry – weigh the flour, salt, turmeric and chilli powder into a mixing bowl.
2. Add the dairy-free margarine and rub into the flour with your fingertips until it resembles breadcrumbs.
3. Stir in the water gently until the dough comes together. Wrap in greaseproof paper, flatten down and place in a fridge.
4. Filling – boil 250ml water and pour over the dry soya mince. Leave while you chop the vegetables.
5. Finely chop the onion, mince the garlic and peel and grate the ginger. Pour 2 tablespoons vegetable oil into a large saucepan, place on a medium heat and add the chopped onion.
6. Cook the onion without colouring until soft. Stir in the garlic and ginger then stir in the spices.
7. Drain the soya mince and add to the saucepan. Stir together, place a lid on the pan and cook over a low heat while you prepare the potatoes.
8. Peel the potatoes and chop into small dice. Add to the saucepan and stir together. Stir in the cornflour and vegetable stock powder.
9. Add 150ml water with the Hendersons relish. Bring to the boil, stirring occasionally. Replace the lid and simmer for 5 minutes. Taste and add seasoning as necessary. Turn off the heat and leave to cool. Stir in the frozen peas.
10. When ready to assemble – dust the worktop with flour and roll out the pastry a little thicker than you usually roll out pastry. Use a 18cm plate as a template to cut circles from the pastry. Collect up the scraps of pastry and roll out again to make 8 circles. The pastry will become tough the more you work it. If it becomes too tough, leave to rest for 10 minutes before rolling out again.
11. Add a pinch of paprika to 20ml soya milk. Use to brush around the edge of half the pastry. Divide the filling mixture between the pastry circles. Fold over and seal together. Crimp the edge or use a fork to seal the edge of the pastry.
12. Place onto a baking tray lined with greaseproof paper. Brush with the soya milk and bake at 190°C fan oven for 30 minutes until golden. Best served hot.

