

Lebanese Pastries

Serves 4



Ingredients

For the pastry:

- 200g plain flour and a bit extra for rolling out
- 1/2 teaspoon salt
- 3 tbsp olive oil
- 100ml cold water

For the filling:

- 3 or 4 spring onions or a white Spanish onion, finely chopped
 - A small bunch or fresh parsley, snipped up small with scissors
 - 250g feta cheese
- 1 beaten egg to glaze the pastry

Method

Pre-heat the oven to 200C.

To make the pastry. Mix the flour and salt in a bowl, then rub in the olive oil with your finger tips. Add the water little by little, kneading with your hands until you have a smooth dough. Wrap the dough in cling film and leave it to rest in the fridge whilst you prepare the filling.

In another mixing bowl, crumble up the feta cheese and mix it thoroughly with the onion and parsley.

Scatter some flour on the work surface and roll out the pastry until it is about as thick as a £1 coin.

These delicate little pasties make a yummy snack as well as a lovely lunch with some salad and dips.

Using a glass or pastry cutter that is 8/10cm diameter cut out little circles. You can keep re-rolling the left over pastry until you have used it all up.

Put a teaspoon of the feta mixture into the middle of the circle, fold over the pastry and seal the edges together with a fork.

Paint all the pastries with beaten egg and pop them in the oven on baking paper at 200 degrees for 20/30mins. They will be golden brown when they are ready.

**TWO
TEASPOONS**
COOKERY

