

Parsnip Pastry Tarts

Ingredients

- 500g parsnips
- 1 egg beaten
- 2 rashers bacon
- ½ onion, diced
- 2 garlic cloves, crushed
- 8 slices of Filo pastry

Method

1. Set oven at 200°C.
2. Peel and cut parsnips into small pieces, put into a saucepan, season with a tsp salt and a squirt of lemon juice. Bring to boil and cook for 10-15mins until tender and cooked.
3. Cut up bacon, onion and garlic and fry up in fry pan together.
4. Mash parsnips well until texture is smooth, use handheld electric whiz if needed.
5. Mix beaten egg into the mash. Then add bacon, onion and garlic mixture.
6. To prepare pastry spray the work bench area with cooking oil and put the first piece of pastry down, then spray on top of pastry.
7. Put 3 more layers of pastry on top of each other so there is 4 altogether spraying oil in between each layer of pastry and on the top.
8. Use a 12 cm diameter round cutter to make the pastry rounds. Put each round into a standard muffin tin and half fill with the parsnip mixture.
9. Fold the edges of pastry over the top of the mixture to create an open parcel.
10. Put in oven to bake for 10-15mins or until browned and crisp.
11. Decorate with roasted pine nuts.



So sweet. So fresh. So tasty!

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