Snacks / Jamaica

Jamaican patties

Pastries of turmeric-yellow flaky dough with a spiced beef filling.

Time 120 min **Servings** 8

What you'll need.

- [ ] 500 g Flour
- [ ] 1 tsp Curry powder
- [ ] 150 ml Iced water
- [ ] 2 piece Onions
- [ ] 4 sprig Thyme
- [ ] 60 g Breadcrumbs
- [ ] 4 piece Spring onions
- [ ] 2 tsp Turmeric
- [ ] 250 g Lard or shortening — cold
- [ ] 600 g Minced beef
- [ ] 1 piece Scotch bonnet
- [ ] 1 tsp Ground allspice
- [ ] 250 ml Beef stock
- [ ] Salt and pepper — to taste

Let's make it.

01 Mix the flour with turmeric, curry powder and salt and rub in the cold fat in large pieces, not to a fine crumb.

02 Add the iced water and bring the dough together without kneading, then chill it half an hour.

03 Roll it out, fold it in three and repeat twice more, chilling between folds.

04 Fry the onion, spring onion, thyme and chopped scotch bonnet, add the mince and cook it through.

05 Add the stock, allspice and breadcrumbs and cook ten minutes to a juicy but not runny filling.

06 Cool the filling completely, roll out the dough and cut fifteen-centimetre rounds.

07 Put filling on half of each round, fold it over, crimp with a fork and bake at 200 °C for thirty minutes.

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