

Rhubarb & strawberry hand pies

Ingredients: (Serves 4)

4 rhubarb stalks, cut into 1cm pieces

¼ cup brown sugar

thumb-sized piece of ginger, finely grated

1 punnet strawberries, cut into quarters

2 sheets frozen puff pastry

1 tablespoon milk

vanilla ice-cream, to serve

Method:

1. Preheat oven to 200°C fan-forced. Line a baking tray with baking paper.
2. Place rhubarb, brown sugar, ginger and two tablespoons water in a small saucepan over medium-high heat. Simmer for 3-4 minutes or until rhubarb is just tender. Add strawberries and cook for a further minute. Transfer to a bowl and set aside to cool slightly.
3. Use 10cm round cutter to cut pastry into eight rounds. Place four rounds on the lined baking tray. Place a small amount of rhubarb mixture in the middle of each pastry round. Top with remaining pastry rounds, pressing the edges to seal. Cut a small cross in the top of each pie and brush with milk.
4. Bake for 15-18 minutes or until pies are puffed and golden.
5. Serve warm hand pies with a scoop of ice-cream.