Chicken pastechi

Makes 4 turnovers

Ingredients

PASTECHI

- **4 squares** of puff pastry
- **100 g** chicken breast, cooked in stock
- **1 tsp** masala (curry powder)
- ½ yellow pepper, finely diced
- ½ onion, chopped
- **1** garlic clove, finely chopped
- **1** egg, beaten
- A little butter
- Red chilli, salt and pepper to taste

SALSA

- ¼ onion
- ¼ red pepper
- **5 cm** celery stalk
- **1 cm** red chilli
- **2 tbsp** ketchup
- **1 tsp** sugar
- Extra red chilli or sambal to taste (optional)

Method

1. Preheat the oven to 180 °C. Line a baking tray with baking parchment.
2. Melt the butter in a wok or frying pan. Briefly fry the onion, yellow pepper, garlic, some finely chopped chilli and the masala. Remove the pan from the heat.
3. Shred the cooked chicken and stir it into the vegetables. Season with salt and pepper and leave the filling to cool.
4. Divide the filling among the four pastry squares. Fold them over and press the edges firmly to seal. Use a pastry press if you like and trim any excess pastry. Put the turnovers on the tray and brush with beaten egg.
5. For the salsa, finely chop the onion, red pepper, celery and red chilli. Mix with the ketchup and sugar. Add extra chilli or sambal if you like.
6. Bake the pastechi at 180 °C until the pastry is golden and cooked through. Serve immediately with the salsa.

EQUIPMENT

Wok or frying pan, baking tray, baking parchment and a pastry brush. A pastry press is optional.