



OK this is clearly a fusion job! Our first attempt was an on-line Gluten Free recipe which simply didn't work. We both had a pop at it and both failed. Sometimes recipes just don't work.

So this was a real fusion dish made from various leftovers!

Ingredients:-

Left over filling from the [Nasi Goreng Recipe](#)

Left over filling from the [Rellenong Pusit Recipe](#)

2 Tsp of mild Curry Powder

1 Tsp of Chinese 5 Spice

2 Eggs, beaten

1 Tsp of Turmeric

2 rolls of Just Roll Gluten Free Puff Pastry (Yes I actually bought Pastry!)

Method:-

- (1) Mix the leftover filling with the Curry Powder and Chinese 5 Spice in a bowl.
- (2) Mix the beaten Eggs and Turmeric in a dish.
- (3) Pre-heat the over to 180c.
- (4) Use an inverted bowl to cut circles out of the pastry.
- (5) Add filling so they will be well packed, but you will be able to close the edges.
- (6) Crimp the pastry to seal the fillings in.
- (7) Brush with the Egg wash to add colour during cooking.

- (8) Place in the oven for 45 minutes.
- (9) Remove and place on a rack to cool.
- (10) Freeze if required.

I work with a Vegetarian and a Vegan neither of who will appreciate these. But Clay, Jason, Dillon and I will?.. We got 10 ?Pasties? on of left-overs and pastry. So the total cost including the Eggs etc. is about 22p each!