



Levi Roots Jamaican Sunshine Patty (Vegetable Pattie)

Prep:	30 mins
Cook:	30 mins
Total:	1 hr
Servings:	20

Ingredients

For the filling

- 2 yellow pepper, seeds removed, cut into 1cm/½in pieces
- 300g carrots, trimmed, cut into 1cm/½in pieces
- 600g butternut squash, peeled, seeds removed, flesh cut into 1cm/½in pieces
- 5cm/2in piece fresh root ginger, peeled, grated
- 8 tbsp chopped fresh coriander leaves
- 8 spring onions, trimmed, finely chopped
- 400g canned sweetcorn kernels, drained and rinsed
- 200g Double Gloucester cheese, grated
- ½ tsp salt

For the patties

450g plain flour, plus extra for dusting

3tsp ground turmeric

pinch salt

238-10

4-5 tbsp cold water

1 egg lightly beaten

Method

See overleaf

Method

- Preheat the oven to 200C/400F/Gas 6
- For the filling, place the pieces of pepper, carrots and butternut squash into a deep-sided, lidded pan. Add enough boiling water to just cover the vegetables. Cover the pan with the lid and return to the boil. Boil for four minutes, or until the vegetables are tender, then drain well
- Transfer the drained vegetables to a large bowl and add the remaining filling ingredients. Mix together until well combined then set aside until completely cool
- For the patties, in a bowl, mix together the flour, ground turmeric and salt in a bowl until well combined
- Add the butter cubes and rub them into the flour using your fingertips until the mixture resembles breadcrumbs
- Add the water, a tablespoon at a time, stirring the mixture with a spoon, until it comes together as a dough. (NB: You may not need to use all of the water.) Roll the dough into a ball, wrap in cling film and chill in the fridge for 30 minutes
- When the pastry has chilled, roll it out onto a lightly floured work surface to a 0.5cm/¼in thickness creating a rectangle
- Cover half the length of pastry with the filling leaving a 1cm/½in border at the edge of each
- Brush the edges of the pastry lightly with some of the beaten egg, then fold the free half over the filled half and press down the edges to seal using a fork
- Brush the top of the patty with the remaining beaten egg
- Line a baking tray with greaseproof paper and place the patty onto it
- Bake the patty in the oven for 20-25 minutes, or until the pastry is golden-brown