RECIPE
(Stove plates and oven)

CURRY PIE

10 ml oil - Saute the onion till tender
1 small onion (chopped)
10 ml curry powder - Add seasoning and sauté for another minute
½ ml salt
100 g mince - Add mince and fry till brown
1 ml salt - Season with salt
½ apple (grated) - Add to mince and simmer for 5 minutes
2 ml sugar
20 ml water - Spoon the mince mixture into a greased pie dish

DOUGH
150 ml cake flour - Sift dry ingredients together
5 ml baking powder
1 ml salt
20 g margarine (20 ml) - Rub in margarine or cut in with a pastry cutter
±50 ml milk - Cut in the milk and knead to form a stiff dough
- Roll out the dough on the floured surface into a rectangular shape until 1,5 cm thick

FILLING FOR DOUGH
15 ml margarine - Combine and spread over dough
15 ml chutney - Roll up as for a Swiss Roll and cut into 1 cm slices
- Arrange the slices on top of the mince mixture in the pie dish
- Bake ±30 minutes at 180°C
- Serve warm