



Recipe of the Week

LAMBS KIDNEY, BACON & MUSHROOM PIES

Good for brunch, lunch or a starter.

Ingredients

6 large rounds of puff pastry (to fit a muffin tin)
6 smaller rounds for lids
1 tab soya oil
1 tab butter
6 lambs kidneys, white tissue removed, chopped
3 rashers bacon, chopped
½ onion, chopped
½ teasp salt
Grindy pepper
1 tab Worcester sauce
Squeeze of lemon juice
75ml cream

Method

1. Prepare muffin cases with pastry.
2. In a large frying pan heat the oil and butter and fry the kidneys, onion and bacon for 5 minutes, then add the mushrooms and cook for a further 3 minutes.
3. Then add the rest of the ingredients and cook for a few minutes until the texture is creamy – it will thicken a bit more in the pastry cases so make sure it isn't too dry.
4. Fill the pastry cases, top with the smaller rounds and crimp together so nothing escapes – cook at the bottom of the oven (not on fan bake) so that the bases are properly cooked.