

## Aussie Vegan 'Meat' Pies

A vegan version of a classic Aussie favourite.

### Ingredients

- 415 gram (14.6 ounces) can Casserole Mince (or other vegan mince product)
- 3 sheets puff pastry
- 3 sheets shortcrust pastry
- 420 gram (15 ounces) tin tomato soup
- Quarter teaspoon curry powder
- 1 tablespoon vegan [gravy powder](#)
- 1 tablespoon vegetarian stock powder (I use [Massel](#) brand)
- 2 cereal biscuits (I use [Weetbix](#)), crushed (you could use half cup vegan breadcrumbs instead of this)
- Third cup tomato sauce
- Half cup of water for frying
- 1 onion, chopped

### Method

1. Pre-thaw pastry sheets. Pre-heat oven to 180 degrees Celsius (350 degrees Fahrenheit).
2. Fry onion in a large pan for 5 minutes over a medium heat.
3. Add Casserole Mince, mix well for 5 minutes. Add gravy powder, tomato sauce, dry stock and curry powder. Stir on mid-heat for ten minutes.
4. Stir in tomato soup, then crushed Weetbix (or breadcrumbs).
5. Remove pan from heat.
6. Cut pastry into smaller short-crust pastry round shapes for the bottom, and larger puff pastry shapes to go on the top as a lid. Spoon in pie mixture into each pastry shell and cover with puff pastry lid. Brush a little soy milk on top of the pies for a glaze.
7. Bake in muffin tin for 15 minutes. Makes 12 large-muffin size pies.

