Egyptian Cheese and Egg Pastries

Ingredients

For the filling

1 egg

100g feta cheese

For the pastry

80g margarine

6 tablespoons oil

6 tablespoons water

½ teaspoon salt

225g plain flour

1 egg

Utensils

Scales

Sieve

Saucepan

Large spoon

Knife

2 Bowls

Rolling pin

Large round cutter

Pastry brush

Method

Put the oven on at Gas Mark 5, 190C/375F.

Put the egg into a small pan of water, bring to the boil and boil for approximately 8 minutes.

Meanwhile break the feta cheese into small piece and place into a bowl.

Using a spoon lift the egg and place it in cold water. Leave to cool.

Peel the egg and roughly slice, then add to the feta cheese. Using a fork mash the feta and egg together until you have a crumbly mixture.

Put a bowl on the scales and weigh the margarine, put into the pan and melt, then pour back into bowl.

Add the water, oil and salt, and mix.

Place a bowl on the scales with a sieve on top and weigh the flour. Stir the flour into the oil mixture until it forms a ball of dough.

Sprinkle some flour on the work surface and roll the dough out until it is about 3-4 mm thick. Using the cutters cut out as many rounds as you can.

Put 1 tsp of the egg mixture into the centre of each circle, lightly brush the edges with water and then fold one side across to the other, pinch the edges together.

Brush with egg or milk and cook for 20 minutes or until golden.