MY MOTHER

Lorna's Do-Dee-Daks

Quentin McKell from Queenstown

(my brother)

Ingredients

500g premium mince

1 tsp of salt

1 cooking apple

1 medium onion

1 egg

1 tsp curry powder

1 tsp ground ginger

2 tbsp chopped parsley

½ cup breadcrumbs

½ cup plain flour ← use this to roll meatballs in

2 tbsp oil (olive preferably)

Puff pastry

4 tbsp of Rosella Fruit Chutney

Method

Combine meat, egg, minced apple, breadcrumbs etc. altogether in a mixing bowl. Combine well ensuring all ingredients are through the mixture.
Make into little balls (no bigger than a 20 cent piece)

Fry the meat balls in an oiled fry pan until cooked - these can be done ahead of time as they freeze beautifully.
Cut the puff pastry into 8-10cm (3-4") squares.
Spread the fruit chutney evenly over the pastry squares.
Place the round meat balls into the centre of the pastry squares. Fold corners into the centre covering the meatballs.

Place onto baking paper (greased oven tray) with the folded sides down. Bake in a moderate oven (170-180°C) for 10-12 minutes or until golden brown. This will make approximately 40 "Do-Dee-Daks".

ENJOY! Elizabeth x