**Vegetarian Jamaican Patties**

[](http://www.google.co.uk/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwiIlJ_BhebTAhWDqxoKHYZKBl4QjRwIBw&url=http://sandiegoalist.cityvoter.com/laylah-s-patties-and-jerk/biz/573018&psig=AFQjCNECffmzrceZi1_Ym-nGIGX33imEqw&ust=1494530316112441)

**(Makes 12)**

**For the pastry:**

260g plain flour  
1 ½ teaspoon turmeric  
1 teaspoon salt  
130g cold unsalted butter, grated  
2 tablespoon cold water

**For the filling:**   
260 g butternut squash

1 large red pepper, diced

1 small Scotch bonnet pepper, carefully seeded and diced (or dried chili flakes)  
120g shredded courgette  
1 onion diced   
2 spring onions finely chopped   
2 garlic clove sliced and pureed   
3 teaspoons fresh ginger, grated  
3 teaspoons fresh thyme  
1 teaspoon cumin  
1 teaspoon turmeric  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
1 ½ teaspoons salt  
½ teaspoon black pepper  
2 tablespoons Worcestershire sauce  
1-2 tablespoons vegetable oil

**To make the pastry:**

1. Sift dry ingredients together
2. Grate the cold butter into the flour
3. Using a fork, breadcrumb the pastry by combining the butter and dry ingredients
4. Add cold water a small spoonful at a time just until moist enough to form a ball. Cover with plastic wrap and chill while making the filling.

**The filling:**

1. Preheat oven to 200 degrees.
2. Cut the squash in half and cover the flesh side of the squash in vegetable oil
3. Place flesh side-down on a baking tray and roast for about 40 minutes (depending on the size/shape of your squash
4. Squash should be very soft to the touch when cooked through. Allow to cool and then peel off the skin
5. Transfer to a bowl (uncovered) while you prepare the rest of the filling.
6. **Heat a large saucepan with oil.**
7. **Add the onions, red pepper, Scotch bonnet (or bird’s eye chili), garlic, ginger, thyme and dry spices and sauté 5-6 minutes, until onions are soft.**
8. **In a large bowl, combine the shredded courgettes and squash, and add the pepper sauté to the mixture.**
9. **Add the Worcestershire sauce and salt to taste.**

**The pastry**

1. Divide the chilled pastry dough into 12 equal pieces. Roll each one out on a lightly floured surface to about 15cms ovals. (If the edges are crackly, even them out a little with your fingers.)
2. Divide up the filling between each pastry case
3. Fill one side of each oval with filling, leaving a gap of 3 cms at the edges.
4. Moisten one edge with water with your fingertip and fold the other side over.
5. Crimp edges with a fork and trim as necessary.
6. Place each filled and crimped patty on an ungreased baking sheet.
7. Bake for about 25 minutes or until tops are just lightly browner.
8. Let cool 5 minutes before serving.

**Serving suggestion:** Enjoy with a tasty salad of your choice