

Pot Pie Pockets

Time: 40-50 minutes

This activity is part of the **SKILLS** activity session.

You will need

- For the filling:
 - Two medium potatoes
 - One small leek
 - Two tablespoons of butter
 - Quarter of a teaspoon of salt
 - Herbs to taste (we recommend thyme)
 - Two tablespoons of flour
 - One and quarter cups of water
 - Two vegetable stock cubes
 - A can of chickpeas
- For the dough:
 - One cup plus two tablespoons of flour
 - Half a teaspoon of salt
 - Four tablespoons of soft butter
 - Four tablespoons of water
 - Butter for frying

Making the filling

1. Clean the potatoes and leek and chop them into small pieces.
2. Add the vegetables to a big pan with the butter, salt, and herbs.
3. Cook the vegetables for a few minutes, stirring so they don't stick.
4. Add the flour, and keep stirring for another minute or so.
5. Add the water a little bit at a time, stirring it in as you go.
6. Crumble the stock cubes and add them in.
7. Keep stirring, and cook until the stock is dissolved and the potatoes are soft.
8. Drain the chickpeas and rinse them thoroughly.
9. Add the chickpeas and gently stir them in.

Making the dough

1. Mix the flour and salt together.
2. Add the soft butter and mix it in until you have a crumbly mixture.
3. Add the water and mix until you can combine the mixture to make a ball of dough.

Make the pot pies

1. Split the dough into two balls.
2. Sprinkle some flour onto a chopping board and roll one of the balls out until it's thin.
You can use whatever you have to hand – a water bottle works almost as well as a rolling pin. If you make any holes, just patch them up with a bit of dough from the edge and use a bit of water to make it stick.
3. Add about half a cup of the filling to half of the dough, leaving a border at least a centimetre wide (so you can close your pot pie pocket).
Don't add too much filling, or your pocket won't close. You can eat any leftover filling alongside your pockets.
4. Dab the border with water and fold the empty half over the filling to make a semicircle shape.
5. Seal the edge by pressing it closed with your fingers or a fork.
6. Repeat steps two to five with the other half of the dough to make your second pot pie pocket.

Cook the pot pies

1. Add about a teaspoon of butter to a frying pan. Place it over the heat until it melts.
2. Add a pot pie pocket to the pan. Fry it on one side until it's golden, then flip it over with a spatula.
3. Cook on the other side until golden. Keep an eye on the seam – it's the thickest part, so make sure it's cooked through.
4. Remove from the heat.
5. Repeat steps one to four to cook your other pot pie pocket.
6. Allow to cool slightly before you tuck in.

This activity counts towards

- Creative Arts Activity Badge – you will need to go away and complete other badge requirements to complete this badge. For more information, please visit <https://www.scouts.org.uk/explorers/activity-badges/chef/>
- This skill (cooking / baking) could also contribute to your Chief Scout Awards, for more information please speak to your Section Leader.

Safety

These activities should be supervised by parent/carers at all times, and are not subject to The Scout Association's Policy, Organisation and Rules. These activities are completely voluntary, and each parent/carer should determine if they are suitable for their children.