

How to Make Pub-Style Pasties and Chips at Home (Easy Puff Pastry Recipe)

To get that authentic flavor and crunch, quality matters. Here is your shopping list:



OVEN
375°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb Ground Beef: Use an 80/20 blend for the best flavor; the fat helps keep the potatoes moist inside the pastry.

2 Large Potatoes: Peeled and finely diced. Russets work great for the filling, but Yukon Golds hold their shape well.

1 Onion: Finely chopped to melt into the beef.

1 Cup Peas: Frozen or fresh; they add a pop of color and sweetness.

1 tsp Worcestershire Sauce: The "secret" ingredient for deep umami flavor.

Salt and Pepper: To taste (don't be shy with the pepper!).

4 Sheets Puff Pastry: Thawed according to package instructions.

1 Egg: Beaten (for that essential golden egg wash).

4 Potatoes (for Chips): Russet potatoes are the gold standard for frying.

Vegetable Oil: For frying the chips.

DIRECTIONS

- 1. Prep the Filling:** Start by preheating your oven to 375°F (190°C). In a large skillet over medium-high heat, brown the ground beef along with the diced potatoes and onions. You want to cook this until the beef is no longer pink and the potatoes have softened significantly.
- 2. Season and Finish:** Once the beef and potatoes are cooked, stir in your peas and Worcestershire sauce. Season generously with salt and pepper. Let this mixture cool slightly; if the filling is boiling hot, it will melt the butter in your puff pastry and make a mess!
- 3. Assemble the Pasties:** Roll out your puff pastry sheets on a lightly floured surface. Using a large bowl as a template, cut out large circles. Place a generous mound of filling on one half of each circle. Fold the pastry over to create a half-moon shape. Use a fork to crimp the edges shut-this ensures none of that savory juice escapes.
- 4. Bake to Golden Perfection:** Place the pasties on a parchment-lined baking sheet. Brush the tops with your beaten egg wash. Bake for 25-30 minutes. You're looking for a deep, golden brown color and a visible puff in the pastry layers.
- 5. Fry the Chips:** While the pasties are baking, heat your vegetable oil in a deep pot or fryer to 350°F. Fry your cut potato chips in batches until they are golden and crispy. Drain them on paper towels and hit them with a sprinkle of salt immediately.

SWAPS & NOTES

It reminds me of the deep, satisfying flavors of a Cajun chicken sausage gumbobut in a crisp, buttery package. What makes this version a winner is the balance of textures.

You have the soft, seasoned interior of beef and potatoes contrasted against the shatteringly crisp layers of puff pastry. It's a complete meal that feels like a treat, much like serving up a tray of easy turkey wings on a Sunday afternoon.

TIPS FOR SUCCESS

Dice Small: Ensure your potatoes for the filling are diced into very small cubes (about 1/4 inch).

This ensures they cook through perfectly in the skillet and fit well inside the pastry.

Cold Pastry: Keep your puff pastry in the fridge until the very moment you are ready to cut and fill it.

The Steam Vent: Poke a small slit in the top of each pastry before baking to allow steam to escape; this prevents the pastry from getting soggy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-pub-style-pasties-and-chips-at-home-easy-puff-pastry-recipe/>