

## ARCHIVED RECIPES

## CORNED BEEF PAU

**Ingredients:**

1 Gardenia Focaccia  
2 tbsp garlic spread  
½ can corned beef / 200g canned sardines  
3-4 red chillies, seeded & sliced  
1 onion, diced  
1 tbsp finely-chopped ginger  
2-3 cabbage leaves, cut roughly into squares  
Soy sauce & pepper, to taste  
Some cooked corn starch solution

**Cooking Method:**

1. With sharp thin knife, make a slit along the side of Gardenia Focaccia, taking care not to go over the ends.
2. Melt garlic spread in non-stick pan, then add in order: onions, ginger, chillies and cabbage, to sauté.
3. When cabbage has turned soft, stir in corned beef and season with soy sauce and pepper.
4. Let corned beef filling cool a little before carefully stuffing it into focaccia.
5. Brush the opening with enough corn starch solution, pressing it firmly until it is sealed.
6. Wrap in aluminium foil and bake in very hot oven (200°C) for 20-30 minutes.
7. Unwrap and serve while hot.

