



Vegetable Pie

10 Portions

Ingredient

Amount

Onions	100g
Potatoes	125g
Cauliflower	125g
Carrots	125g
Sweetcorn	125g
Peas	125g
Vegetable Gravy	800ml
Puff Pastry	1 Sheet
Egg	1
Seasoning	

Method:

- Chop onion and fry until soft
- Blanch all other vegetables until soft but not falling apart
- Make gravy, ensuring that it is thick enough to go into the pie
- Put all vegetables, including the onion into a tin
- Pour the thick gravy over the vegetables
- Top with pastry
- Whisk the egg
- Brush pastry with the egg
- Bake in the oven 180c for approx. 20 minutes

