

Cheesy vegetable pie



Method

Roll out the pastry (thickness of £1 coin) and cut to fit individual greased pie tin, fill with greased proof paper & baking beads and blind bake for 10 mins.

Dice and Par boil the potatoes and carrots for 10 mins, adding chopped leeks for final 5 mins, drain and set aside.

Make a roux: (A roux is flour and butter cooked together). Melt the butter in the pan, add the flour, then cook, stirring constantly, for 1 min on a low heat. Gradually add milk until thickened (2mins) and finish with grated cheese and mustard (optional).

Combine seasoned veggies (including sweetcorn) with the Cheese sauce.

Grease individual pie tins with oil spray and line with pastry. Fill pie cases and put lids on, brush with egg and bake in the oven for 20 mins at 180 degrees.

You can use any Vegetables you like in this recipe.

Ready made short crust pastry

2-3 potatoes

1 Leeks

2 Carrots

100g Sweetcorn

Cheesy Sauce

Milk, butter & flour

Grated Cheddar cheese

¼ tsp mustard

salt, pepper