

Vegetable Pot Pie

Season: Winter

Type: Main

Serves: 36 tastings

From the garden: Leek, carrot, potato, thyme & broccoli



Equipment:	Ingredients:
<p>Large saucepan x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Red baking dish x 5 Spoon x 5</p>	<p>½ cup olive oil 2 leeks (white part only, thinly sliced) 2 carrots (skin-on, cubed – 1cm) 2 potatoes (skin-on, cubed – 1cm) 3 sprigs of thyme (leaves only)</p> <p>¼ cup plain flour</p> <p>1 head broccoli (cut into small florets) ½ cup frozen peas 4 cups milk 1 teaspoon vegetable stock powder ½ teaspoon salt 10 grinds of pepper</p> <p>2 ½ sheets puff pastry (thawed, cut in half)</p>

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Heat oil in a large saucepan over medium-high heat.
4. Add leek, carrot, potato and thyme, cook until leek is softened.
5. Add flour and stir until vegetables are coated with the flour mixture.
6. Add broccoli, peas, milk, stock powder, salt and pepper, mix until thickened.
7. Distribute equally into 5 red baking dishes.
8. Place a piece of pastry over each baking dish, pressing around sides to seal.
9. Cut a few lines on the pastry for the steam to escape.
10. Bake the pie for 20 minutes or until pastry is golden brown and puffed.
11. Serve in the baking dish as it is, with a spoon in each.