



# Lord Woolton Pie

Makes 4 portions



## Ingredients

### PIE FILLING

- 250g diced potato
- 250g cauliflower
- 250g diced carrot
- 250g diced parsnip
- 3 spring onions
- 1 tsp vegetable extract/stock powder
- 2 Tbs oatmeal
- A handful of chopped parsley

### CRUST

- 60g cooked & mashed potatoes
- 120g plain flour
- 100g shortening
- 1 dessert spoon (10ml) baking powder

### GRAVY

- 1 tbs cornflour
- 1 tsp bouillon powder



## Equipment

Weighing scales, peeler, sharp knife, chopping board, large saucepan, 4 foil trays  
mixing bowl, colander, jug, small cup, spoon, whisk

## Method

1. Peel the potatoes and chop all the vegetables into 1cm cubes. Snip onions into small pieces.
2. Place all ingredients except for the parsley into the pan and add just enough water to cover.
3. Leave to cook over a medium heat for around 15 minutes, until vegetables are cooked.
4. Strain the cooked vegetables, saving the cooking liquor into a jug.
5. Sprinkle with parsley and season to taste & divide into the 4 foil trays

### FOR THE CRUST:

1. Put the oven on at 200C
2. Combine flour and baking powder and rub shortening into flour mixture.
3. Gently mix in potato.
4. Add a little water to create desired consistency and knead to form dough.
5. Divide the pastry into 4 equal pieces and shape them carefully into rectangles.
6. Cover each dish of vegetables with the potato pastry
7. Bake in 200 C oven for 15 minutes or until pastry is lightly browned.
8. Meanwhile slake the cornflour with a little cold water in a small cup.
9. Mix this into 450ml of the reserved cooking liquor
10. Bring the mixture to the boil, whisking all the time, until thickened and boiled.
11. Serve the pies with the vegetable gravy.

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