

# Curried vegetable pie



## Ingredients

1 onion

2 garlic cloves

1 green chilli

2 carrots

1 courgette

1 parsnip or potato

100g cauliflower florets

75g frozen peas

Fresh coriander

1 stock cube

½ Can coconut milk

1tbsp curry powder e.g. garam masala (supplied by the school)

1tsp ground turmeric (supplied by the school)

1tsp ground cumin (supplied by the school)

Vegetable oil (supplied by the school)

## Shortcrust Pastry

225g plain flour

100g butter, diced

Pinch of salt (supplied by school)

2-3tbsp water (supplied by school)

## Method

- STEP 1

Prepare all vegetables before starting to cook

Heat oven to 200C/fan 180C/gas 6. Heat oil in a large pan, then cook the onion, garlic and chilli for 2-3 minutes until tender. Stir in the garam masala, turmeric and cumin, then cook for a further 2-3 minutes.

- STEP 2

Add carrots, parsnip, cauliflower and courgette to the pan and stir to coat with the spices. Add stock cube and 300ml/1/2pt water, bring to the boil then simmer for 5-10 minutes until the vegetables are almost tender. Stir in the peas.

- STEP 3

Stir in the coconut milk if using, coriander and seasoning. Pour into the casserole/ovenproof dish. Leave to cool.

- STEP 4

**Make the pastry.**

Sift 225g flour into a large bowl, add 100g diced butter and rub with your fingertips until the mixture resembles fine breadcrumbs.

Stir in a pinch of salt then add 2-3tbsp water and mix to a firm dough.

Knead the dough briefly and gently on a floured surface.

- STEP 5

Brush the rim of the dish with water. Roll out pastry and use to cover the pie, pressing firmly on to the rim. Trim edges and press firmly to seal. Decorate if desired.

Make a hole with a knife in the centre of the pie to allow steam to escape. Brush with the milk, place on a baking sheet and bake for 25-30 minutes.