

Homage to Kevin Pie Inspired Vegetarian Pot Pie

INGREDIENTS FOR PIE CRUST

240g all-purpose flour
Salt (pinch)
120g butter, cut into small cubes
2 1/2 tablespoons cold water

(Note: The quantity for the pie crust will make enough crust to top your pie. If you want to have enough crust for the sides and bottom of your pie, double the quantities above).

DIRECTIONS FOR PIE CRUST

Sift the flour into a bowl and add the salt. Add the butter cubes and rub them into the flour with your fingertips until the mixture looks like breadcrumbs. Gradually stir in enough cold water to make a pliable but fairly firm dough. Knead lightly for 30 seconds until smooth, then wrap in Saran Wrap and chill for at least 30 minutes before use.

INGREDIENTS FOR FILLING

2 tablespoons oil
18 baby onions
150g cherry tomatoes
2 cloves garlic
½ cup dry quinoa
2 tablespoons olive oil (additional to above)
½ onion
1 red chili
2 carrots diced
1 leek, sliced thin
6 oz. mushrooms – oyster or similar, chopped
1 bay leaf
4 oz. red wine
2 tablespoons tomato puree
Parsley
½ tsp. thyme
¼ tsp. salt
1/8 tsp. pepper
3 tablespoons sun-dried tomatoes
1 tablespoon nutritional yeast
1 tablespoon balsamic vinegar
1 tablespoon lemon juice
1 egg

DIRECTIONS FOR FILLING (3 individual pies)

Roast the tomatoes, baby onions, and garlic cloves, sprinkled with oil, salt, and pepper – for about 35 minutes, until the vegetables are tender and well colored.

Cook the quinoa according to the quinoa directions.

Heat oil. Cook onions and red chili until about 3-5 minutes. Add carrots and leeks and cook for about three more minutes. Add mushrooms and bay leaf. Then add wine and simmer until the wine is nearly evaporated.

Chop the roasted vegetables and add to the cooking mixture. Add spices and herbs (parsley, thyme, salt, pepper).

Mix in tomato puree, quinoa, nutritional yeast, and sundried tomatoes into the mixture. Add balsamic vinegar, sugar, and lemon juice.

Heat the oven to 350°F. Roll out half the pastry on a lightly floured surface to about 3mm thick. Fill individual pie dishes with the mixture. Top the individual pie dishes with the crust, pushing it into the corners of each one and letting it hang slightly over the edge. Brush the top of the pastry with egg.

Leave to stand for about 10 minutes. Bake the pies for about 40 minutes, until well browned.

SERVING RECOMMENDATION

We recommend serving with brown gravy and a side accompaniment of [minted mush peas](#).

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