



Winter warming pie

With the cold nights drawing in comfort food is what we crave, a piping hot homemade pie with crispy pastry with a rich but healthy filling is the supper to restore and comfort.

Ingredients

Short crust pastry
500gm plain flour
250gm salted butter
2 eggs free-range if possible
Pinch of salt and sugar

Filling

250gm carrots
250gm parsnips
200gm red onion

200gm beetroot
200 gm leeks
2 sprigs of Rosemary
250gm Caerphilly cheese
olive oil for roasting
(You can use any combination of root vegetables)

Pastry

Add salt and sugar to flour rub butter into flour until grainy; add eggs knead lightly rest for 1 hour in fridge
Peel cut veg into even pieces heat olive oil in roasting tray, add carrot and parsnips
Roast beetroot separately
Cook leeks with splash of water and lump of butter until soft then drain
Cook root vegetables until nearly soft then add red onions rosemary roast for approx another 30 minutes
Fill pie dish half full with all vegetables topped with the cheese then top with rest of vegetables
Cover with rolled out pastry, make small hole on top cook at 200 till pastry cooked and filling hot approx 30-40minutes.

A meal in one