



VegMonger - Mighty Vegetarian Pie



This pie is so meaty, with veg, that you'll be crying out for more! Takes veggie pies to a whole new level, perfect for sitting in on Sunday with a beer, or two, and relaxing. Unbelievably moreish....that is a warning!

Ingredients

<ul style="list-style-type: none"> • Onions - 1 large sliced 	<ul style="list-style-type: none"> • Chili - flakes ½ tablespoon
<ul style="list-style-type: none"> • Garlic - 1 large clove crushed 	<ul style="list-style-type: none"> • Cumin - ground 1 tablespoon
<ul style="list-style-type: none"> • Potatoes - 1kg thinly sliced 	<ul style="list-style-type: none"> • Coriander - Finely chopped ½ tablespoons
<ul style="list-style-type: none"> • Rosemary - 5 tablespoons chopped finely 	<ul style="list-style-type: none"> • Smoked Paprika - ½ tablespoon
<ul style="list-style-type: none"> • Vegetable stock - 300ml 	<ul style="list-style-type: none"> • Puff Pastry - 375g pack ready rolled
<ul style="list-style-type: none"> • Olive Oil - really good glug 	<ul style="list-style-type: none"> • Egg - 1 beaten

Preparation

Heat your oil in a big frying pan and cook the sliced onion on a medium heat for 5 mins. Then remove the onion from the pan preserving as much oil as possible. Add the potatoes, rosemary and spices into the pan and heat them for about 7-8 mins or until slightly golden. Remove from the heat, mix with onions, and arrange in layers in a pie dish. Add any other vegetable you wish at the this point. Pour on the vegetable stock and throw in a good amount of salt and pepper. Preheat the oven to 200°C. Unroll the pastry and cut a thin strip from the roll, place it around the edge of the pie dish with a little water on top and then roll over the remaining pastry, pressing down around the edge with a fork. Trim the excess pastry and cut a small hole in the top, making it as artistic as your abilities allow and brush over with a little egg. Bake for 25- 30 mins until golden brown and serve with some...veg.

Careful not to burn yourself or you'll end up with those pesky blisters on the roof of your mouth!

VEGMonger BEER Pack

2 x Jolly Beggar (Best Bitter) - Ayr Brewing Company	The gravy from the pie mix with the suaveness of the Beggar, bringing out the rich flavours of both.
2 X Arran Dark (Stout) - Arran Brewery	Again, this adds to the sweetness of the pie and is refreshing into the bargain.
2 X id (Black IPA) - Arran Brewery	Another beer from Arran Brewery but an interesting one. Roasted malt makes it dark but is very drinkable like the IPA. Double whammy!!!