



We even made an extra pie for the local fox, they are omnivorous after all!

Ingredients:-

Leeks thickly sliced

Onions, sliced

Lentils

1 Carrot, chopped

2 Potatoes, cubed

Tomato Paste

Mixed Herbs

Vegetable Stock

Salt & Pepper

Gluten free Puff Pastry

Margarine & Oil

Method:-

(1) Soak your Lentils overnight and drain.

(2) Sauté the vegetables in the Margarine & Oil.

(3) add the mixed Herbs and season to taste.

(4) Stir in the Tomato Paste.

(5) Add the Vegetable Stock and allow to simmer.

(6) Add the Lentils and simmer for 20 minutes. Add more Stock if the filling becomes too thick.

(7) Cover with Puff Pastry and cook in the oven at 180c until golden brown.