



COOKING PASSION SINCE 1877

WOOLTON PIE



INGREDIENTS FOR THE FILLING

450g diced potato
450g cauliflower
450g diced carrot
450g diced parsnip
3 spring onions
1tsp vegetable extract
1tbsp oatmeal

INGREDIENTS FOR THE CRUST

113g cooked and mashed
potatoes
½ tsp salt
226g plain flour
85g shortening
2tbsp baking powder

METHOD FOR THE FILLING

Place all ingredients except for parsley into a large pot.
Add just enough water to cover.
Cook over medium heat, stirring occasionally to prevent
vegetables sticking to pot.
Allow the mixture to cool.
Sprinkle with parsley and season to taste.

METHOD FOR THE CRUST

Combine salt, flour and baking powder.
Rub shortening into flour mixture.
Gently mix in potato.
Add a little water if desired to create desired consistency.
Knead
Roll out onto floured board.
Place pie filling into a deep pie dish or casserole dish.
Cover with Potato pastry
Bake in 400 F oven for 25-30 minutes or until pastry is lightly
browned.
Serve with gravy.