

Creamy Vegetable Pie



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Puff Pastry	11 g	110 g	550 g	1.1 kg	2.2 kg
Plain Flour	19 g	185 g	925 g	1.85 kg	3.7 kg
Margarine	19 g	185 g	925 g	1.85 kg	3.7 kg
Semi Skimmed Milk	15 ml	150 ml	750 ml	1.5 L	3 L
Potatoes Mids	25 g	250 g	1.25 kg	2.5 kg	5 kg
Onions	25 g	250 g	1.25 kg	2.5 kg	5 kg
Green Beans	25 g	250 g	1.25 kg	2.5 kg	5 kg
Peas	15 g	150 g	750 g	1.5 kg	3 kg
Carrots	25 g	250 g	1.25 kg	2.5 kg	5 kg
Eggs Medium	0.2 each	2 each	10 each	20 each	40 each

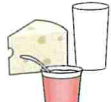
Method

Cut each pastry sheet to suit the tray
 Finely dice potatoes, onions and carrots
 Sweat the onions , potatoes, carrots in a little vegetable oil
 Prepare roux then add to the warmed milk, stirring until thickened.
 Add vegetables and cook until soft
 Add peas and green beans then cook for 5mins until thawed out
 Place the filling into the tray ,lay over the pastry and seal the edges well
 Brush each tray with egg wash and bake in the oven at 180c until golden brown

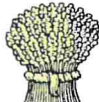
Assembled Tags



Contains Eggs



Contains Milk



Contains Wheat