

## Vegetable Curry Pie

Menu

Description:

Serving Size: 20

Categories:

Cost Per Serving	
\$	0.24



Action	Date	Initials
Created:	3/29/2013	EA
Revised:	8/13/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Pastry:</b>				
0.200	kg	All purpose flour		20-100000470
0.001	kg	Salt		20-100001323
0.110	kg	Butter, cubed		20-100001600
0.030	lt	Cold water		
1.000	ea	Egg, beaten		20-100000648
<b>Filling:</b>				
0.200	kg	Onions	Finely Chopped	20-100000835
0.150	kg	Celery ribs	Finely Chopped	20-100000813
0.250	kg	Carrots	Finely Chopped	20-100000811
0.025	kg	Garlic Cloves	Thinly Sliced	20-100000869
0.060	lt	Vegetable oil		20-100001608
0.500	kg	Tomato	cubes	20-100000855
0.750	kg	Potatoes, russet	peeled and cut into cubes	20-100000843
0.600	kg	Zucchini green/ yellow	cubes	20-100000851
0.300	kg	Bell peppers-red, yellow and green	cubes	20-100000840
0.250	kg	Green peas	defrosted and drained	20-100000929
0.020	kg	Curry powder		20-100001284
0.750	lt	Vegetable stock		50-100000018
0.005	kg	Thyme	fresh	20-100000886
0.003	kg	cinammon	whole	20-100001277
0.001	kg	cloves	whole	20-100001280
		salt & pepper to taste		
0.050	lt	Milk		20-100000577

### Method of Preparation:

#### Pastry:

- Whisk the egg and add the flour. Add the salt and cold water.
- Add the butter and mash until well incorporated.
- Wrap in plastic wrap and place in fridge for at least 20 minutes.
- Remove from fridge and let come to room temperature slightly.

#### Filling:

- In a skillet pan, heat olive oil over medium-high heat.

- Add onion, garlic, tomato, and after 5 minutes all the remaining vegetables, seasoning with the Curry powder, cinammon stick salt, black pepper, cloves, thyme and the vegetable stock.
- Cook about 30 minutes or until the vegetables are tender,remove from heat.

**To Finish:**

- Heat the oven to 400F/200C/Gas 6.
- Roll out the pastry to a circle, 1/2" thick.
- Put some filling on top of the pastry bottom half of circle.  
Fold over the pastry and press down to the edge and seal. Crimp the edges with a fork or between
- your thumb and forefinger.
- Brush the top with milk. Bake for 30 - 35 minutes until the pastry is crisp and golden.