

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 it the filling becomes too think.
- (7) Cover with Puff Pastry and cook in the oven at 180c until golden brown.