



8

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® EASY LEFTOVERS PIE

INGREDIENTS:

Pastry:

160 g flour
110 g cold butter
2.5 ml salt
60 ml cold water

Filling:

125 g **LANCEWOOD® Mascarpone**
15 ml thyme, chopped
100 g leftover meat
125 ml **LANCEWOOD Sauce Delight™ Mushroom Sauce**
200 g leftover vegetables

To serve:

Watercress for garnishing

METHOD:

Pastry:

Preheat the oven to 180°C. Place the flour, butter and salt in a bowl and rub together until well combined. Knead in small amounts of cold water until the dough comes together and forms a smooth ball. Place the dough ball on a floured surface and roll out into a circle that is 5 mm thick.

Filling:

Spread the mascarpone over the surface of the circle of dough and sprinkle with thyme. Add the meat, a layer of mushroom sauce and the leftover vegetables. Fold up the sides of the pastry and bake for 30 – 35 minutes or until pastry is crispy and golden brown.

Serve with watercress and enjoy!

PRODUCTS USED:



Mascarpone



Mushroom Sauce

ENJOY!