

# WE PIES

## SIGNATURE VEGGIE HAGGIS PIE

GARY MACLEAN, SCOTLAND'S NATIONAL CHEF



### SERVES 8

#### FOR THE HOT WATER PASTRY

275g plain flour  
75g butter, unsalted  
100 ml hot water  
Salt  
Milk  
Good oil

#### FOR THE HOT WATER PASTRY

1. Sieve the flour and salt into a bowl and make a hole in the centre with your fingers.
2. Dice the butter into small cubes and place in a pan with the hot water.
3. Heat the pan and stir until the fat has melted and mixed into the water. Pour the liquid into the hole in the flour and, using a spoon, combine the ingredients into a dough.
4. Once all the liquid has been mixed into the flour, tip the mix onto the table. Knead until you get a smooth and stretchy dough.
5. Push the pastry into a flat circle, wrap in cling film and pop into the fridge to rest.

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### SERVES 8

#### FOR THE FILLING

- 150g carrot, diced
- 150g leek, diced
- 150g parsnip, diced
- 150g butternut squash, diced
- 2 onions, chopped
- 500g Veggie Haggis
- 20g plain flour
- 1tbsp good oil
- 5g parsley, chopped
- 5g thyme, chopped
- Salt and freshly ground black pepper
- 50g Knorr Professional Meat Gravy**
- 25ml dark soy sauce
- 1 egg, beaten

### (CONTINUED)

#### FOR THE FILLING

1. Wash, peel and chop your vegetables.
2. Heat the oil in a large heavy-bottomed pan and fry the vegetables until they take on a little bit of colour.
3. Add the Veggie Haggis and mix in.
4. Add the herbs, salt and freshly ground black pepper, Knorr Professional Meat Gravy and 150ml water. Bring to the boil.
5. Add a little of the soy sauce to darken the gravy.
6. Pre-heat your oven to 150°C.
7. Put a lid on the pan and place into the oven until the vegetables are tender.
8. Remove from the oven and increase the oven temperature to 190°C.
9. Transfer the filling mixture to an ovenproof dish.
10. Cut a piece of pastry and roll it out to fit across the top of the dishes. Making sure you reserve some pastry for the St. Andrews Cross on top.
11. Whilst the pastry is still on the table, brush with egg yolk, then place the strips of pastry to make a cross.
12. Carefully lay the pastry over the dish and press the edges together to seal.
13. Transfer to the oven and cook until the pastry is golden and crisp.

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