

CURRY PIE RECIPE



You will need...

1x Onion
1x Garlic clove
2x tspn curry powder
Sprinkle of chili flakes
1x Handful of spinach
1x Tin of chickpeas
4 or 5 new potatoes
1x tbspn Olive oil

For the pastry...

225g Plain flour
100g butter or marger
Pinch salt
2-3x tbspn water

Method:

- * Make up the pastry by rubbing together the butter and flour to make breadcrumbs, then add the water a bit at a time to make a firm dough. Pop in the fridge while you prepare the curry filling.
- * Peel and slice the potatoes then parboil for 7 mins. Meanwhile, chop up the veg however you like it—we like big chunky onion slices in ours.
- * Dry fry the spices over a low heat then add olive oil, onion and garlic. Stir fry for a couple of minutes.
- * Add chickpeas and stir to coat in spices. Keep frying the veg while your potatoes are cooking then once they're done, add them to the frying pan.
- * Add the spinach and wait for it to wilt. Give it all a final stir and your pie filling is ready.
- * Grease your oven/pie dish then roll out the dough to fit as a base and add the filling. Use any leftover dough to decorate the top of your pie as you like.
- * Place in a pre-heated oven (we don't really do temperatures in the van but just cook it at the hottest our oven will go—probably about 180 degrees C...) and cook until golden brown.