

# Roll It



• Hand Made •

## All Butter Pastry

## Savoury *Roll It* Pastry Recipes

### Vegetarian **Squash Mushroom, Leek & Cheese** Pot Pies

1 375g pack of *Roll It* Shortcrust Pastry

- |      |  |         |  |
|------|--|---------|--|
| 1    | Large Leek<br>(split lengthways,<br>washed and sliced) | 1       | Butternut Squash,<br>(about 500g, peeled &<br>cut into small chunks) |
|      | <b>Butter</b>  | 200ml   | <b>Vegetable Stock</b>   |
| 250g | <b>Chestnut Mushrooms,</b><br>(quartered)              | 3-4tbsp | <b>Kilbeg Dairies<br/>Crème Fraîche</b>                              |
|      |  | 50g     | <b>Parmesan Cheese</b>   |

You will need an oven proof pie dish or four individual pie dishes.  
Heat the oven to 200C/fan 180C/gas 6.

Cook the leek in a little butter until softened, about 7 minutes.  
Add the mushrooms and cook for 4-5 minutes. Add the squash and cook  
for a minute then pour in the stock, cover, simmer for 5 minutes.

Stir the crème fraîche and parmesan  
cheese into the vegetables.

Roll out the pastry on a floured  
surface to a thickness of  
approx. 4mm, place on top  
of pie following the sealing  
a pie section and glaze  
with egg.



*Mainehead Finnegay*