

Gardener's Pie

I once heard someone suggest that veggie Shepherd's Pie be called Gardener's Pie and I think that's a fantastic idea.

4 servings

Mashed Potatoes (or use boxed if you're in a hurry)

- 600 potatoes (floury cooking)
- 150 ml vegetable milk
- 40 g vegan butter

Lentil Filling

- 80 g onions
 - 300 g soup vegetables (e.g. carrots, leek, peas, celery root)
 - 3 tbsp tomato paste
 - 1 bay leaf
 - 350 g brown lentils
 - 900 ml water
 - 2 tbsp starch
 - 300 g canned corn, drained
 - 2 tbsp savory
 - 1 pinch cinnamon
 - 1 tbsp thyme
 - 1 tbsp oregano
 - 1 tsp marmite
 - 2 tbsp Worcester sauce
 - salt
 - pepper
 - 25 g parsley
 - neutral oil
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Mashed Potatoes

For the mashed potatoes, peel potatoes and boil in salted water until soft. Drain and mash potatoes into mashed potatoes with vegetable milk and butter.

Lentil Filling

For the lentil filling, peel and dice onion. Clean and dice soup vegetables. Mix starch with a little water and set aside.

Heat oil in pot. Sauté onion and soup vegetables. Add tomato paste. Add lentils, remaining water, bay leaf, savory, cinnamon, thyme, oregano and bring to a boil. Season broth with Marmite, Worcester sauce, pepper and salt. Cook lentils until tender and they have absorbed most of the water. Mix starch with a bit of cold water, add to lentils and bring to a boil. Stir in corn.

Pour lentil mixture into a baking dish. Spread mashed potatoes on top. Bake in oven at 200 °C convection setting (220 °C otherwise) for about 20 minutes, until casserole is golden brown. Sprinkle with parsley, let cool for about ten minutes (otherwise the casserole will be very runny) and serve.