

# GREAT RECIPE IDEAS FOR YOUR FOOD DONATIONS



## DAUPHINOISE TOPPED VEGETABLE PIE

A tasty way to make use of those surplus vegetables. Serve as a vegetarian main dish or an accompaniment to your favourite dish.

**Serves 12**

**Prep time 1 hour**

**Cooking time 1 hour 15 minutes**

### Ingredients

- 200g carrots, peeled & grated or finely chopped in a food processor
- 200g celeriac, peeled & grated
- 260g courgettes, grated
- 100g parsnips, peeled & grated
- 4 onions, grated or finely chopped
- 2 red peppers, deseeded & finely chopped
- 4 cloves of garlic, peeled & finely chopped or crushed
- 8 tbsp flour
- 4 eggs
- Seasoning

#### Topping:

- 900g potatoes, peeled & sliced into very thin slices about 2-3 mm thick
- 400ml **Alpro Plain No Sugars alternative to yogurt**
- 2 eggs, beaten
- 4 cloves garlic, peeled & finely chopped or crushed
- Seasoning
- 4-5 tbsp vegetable oil for brushing

### Method

1. Preheat the oven to 200°C fan, 220°C conventional, gas 7.
2. Mix all the grated/finely chopped vegetables, the 4 chopped or crushed garlic cloves & flour together in a large bowl with seasoning and 4 beaten eggs.
3. Pile into a large 28cm x 34cm x 6cm deep ovenproof dish/ tray and smooth over the top.

#### To make the topping:

4. In a small bowl mix the **Alpro Plain No Sugars alternative to yogurt**, 2 beaten eggs and 4 cloves of garlic together.
5. Spread half of the Alpro alternative to yogurt mixture over the surface of the vegetable mix in the ovenproof dish. Then layer half the finely sliced potatoes over the top, season well with pepper and a pinch of salt.
6. Repeat step 5 by spreading the remaining topping mixture over the potatoes and adding another layer of the remaining finely sliced potatoes. Brush the surface of the potato top layer well with the oil.
7. Cover with foil then cook for 15 minutes.
8. Reduce the heat to 180°C fan, 200°C conventional, gas 4-5. Uncover the dish and brush the surface well with more oil and continue to cook for 1 hour uncovered, until the surface is golden brown.

If cooking from chilled, extra time will need to cook it through.

### Top Tip:

This potato topping can also be used as the topping for other pies such as cottage pie or fish pie instead of traditional mashed potato.