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**Vegetable Pie**

**Make 1 pie for 4 people**

**Ingredients:**

½ head broccoli cut into florets

½ cauliflower cut into florets

1 white onion finely chopped

1 celery stick peeled and sliced

2 carrots peeled and finely sliced

2 tbsp chopped fresh parsley

4 tbsp veg stock

300ml whole milk

2 tbsp plain flour

**Method**

* Blanch the broccoli and cauliflower for 3 minutes in boiling, salted water. Refresh
* In a little olive oil, cook the onion over low heat until soft, add the celery and carrots and cook for 5 minutes
* Stir in the flour and make a roux
* Whisk in the stock and milk and bring to the boil, simmer, stirring continuously until mixture thickens
* Stir in the parsley and season
* Stir in the broccoli and cauliflower and allow to cool slightly
* Spoon into a pie dish lined with rough puff pastry
* Add and crimp the lid
* Bake at 200° for 30 minutes or until golden brown