



## Recipe for the Summer term

Mrs Gillespie, our school cook, says that Beef and Potato Pie is one of the favourites at lunch time. The amounts given here should make about 8 portions.

### Pastry

6 oz flour

2 oz wholemeal flour

4 oz margarine

Water to bind together and egg to glaze pastry

### Filling

1  $\frac{1}{4}$  lb organic minced beef

2oz lentils

$\frac{1}{2}$  onion

6oz potatoes

1 pint gravy mix

Seasoning

### Method

1. Peel and dice potatoes
2. Seal the beef and onions in a pan, then cover with water, add potatoes and bring to the boil.
3. Add lentils and simmer until cooked. Season and thicken.
4. Make pastry and line a flan tin with  $\frac{1}{2}$  the pastry
5. Place the meat mixture in the tin and cover with the pastry top
6. Seal edges and glaze with egg wash
7. Cook in oven gas 5-6 for 25-30 minutes

Allergy advice: contains wheat gluten and egg

