



UCCOOK

Caramelised Leek & Mushroom Pie

with Greek-style salad

Hands-on Time: 25 minutes

Overall Time: 45 minutes

Veggie: Serves 1 & 2

Chef: Tiisetso Maema

Wine Pairing: Ntirída | Riesling

Nutritional Info

	Per 100g	Per Portion
Energy	618kJ	2989kJ
Energy	148kcal	715kcal
Protein	2.6g	12.4g
Carbs	6g	27g
of which sugars	2.4g	11.4g
Fibre	1.2g	5.6g
Fat	12.8g	61.9g
of which saturated	7.2g	34.6g
Sodium	249mg	1203mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Alcohol, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200ml	400ml	Cake Flour
50g	50g	Butter
100g	200g	Leeks <i>trim & cut in half lengthways; thoroughly rinse & finely slice</i>
65g	125g	Button Mushrooms <i>wipe clean & roughly slice</i>
1	1	Garlic Clove <i>peel & grate</i>
15ml	30ml	White Wine
1	1	Vegetable Stock Sachet
30ml	60ml	Crème Fraîche
100g	200g	Cucumber <i>rinse & cut into half-moons</i>
1	1	Tomato <i>rinse & slice into half-moons</i>
30g	60g	Danish-style Feta <i>drain</i>
10ml	20ml	Lemon Juice

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Egg/s (optional)
Milk
Rolling Pin
Cling Wrap

1. PERFECT PASTRY Preheat the oven to 200°C. Place the flour in a bowl, and reserve 20ml of flour for later. Using your fingers, rub the butter cubes into the flour. The final mixture should look like coarse breadcrumbs. Slowly add in 30ml [60ml] of water into the flour mixture. If the mixture is still too dry and crumbly, add in water in 5ml increments, until it just comes together. Using your hands, bring the dough together. You don't want to over-knead the mixture! Wrap in cling wrap and set aside in the fridge.

2. FOR THE FLAVOURFUL FILLING Place a pan over medium heat with a drizzle of oil. When hot fry, the leeks for 6-8 minutes until caramelised (shifting occasionally). Then add in the mushrooms and garlic. Fry until the mushrooms have browned and the garlic is fragrant. Add in 5ml of the reserved flour, and allow to cook for 1-2 minutes. Deglaze with white wine and let this reduce for 30-60 seconds. Add in ½ [all] stock with 75ml [150ml] of water. Let this simmer until the sauce has reduced and thickened for 3-5 minutes. Remove from the heat, add in the crème fraîche and season (allow the pie filling to cool for 10 minutes before using.)

3. MAKE THE PIE Sprinkle some of the remaining flour on a flat surface. Remove the pastry from the fridge and place on top of the flour. Dust a rolling pin (or bottle) with flour and roll out the dough to 5mm thickness. Cut the pastry into 2 [4] equal squares. Place the mushroom and leek filling on one half of each square (leaving enough space around the edges to seal the pastry together). Fold over the other side of the pastry onto the side with the filling. Using a fork, seal all the edges of the pastry together, and transfer the pie squares onto a baking tray. Lightly brush the top of the pastry with milk or egg (optional). Use a knife to pierce a hole in the top of each pie. Bake in the hot oven until the pastry is golden and cooked through, 20-25 minutes.

4. FETA SALAD In a bowl, combine the cucumber, tomato, feta and lemon juice with a drizzle of olive oil. Season and set aside.

5. TIME TO TAKE A BITE Remove the pie from the oven, serve the Greek-style salad alongside it and enjoy!