



🕒 1 hour

🍴 Makes 12 pies

**FOOD
MUSEUM**

Vegan Ploughman's Lunch: Vegan Mini Pies



INGREDIENTS

Vegan pastry:

- 110g vegetable shortening
- 80ml water
- 250g plain flour
- dairy-free milk (to seal)

Pie filling:

- 500g sweet potatoes
- 1 large onion
- 1 tbsp oil
- 1 clove of garlic
- 400g cooked chickpeas
- 2 tsp fennel seeds
- 1 tbsp fresh herbs
- salt and pepper

EQUIPMENT

- small saucepan
- large mixing bowl
- cling film
- sharp vegetable knife
- food processor
- rolling pin
- 5cm & 6cm pastry cutter
- teaspoon
- mini pie tin
- pastry brush
- fork

METHOD

To make the vegan pastry:

1. Heat the shortening and water in a small saucepan.
2. Once melted, add to the flour and combine to form a ball.
3. Cover in cling film and refrigerate for 1 hour before using.

To make vegan filling:

1. Peel and dice sweet potatoes and onion.
2. Cover vegetables in oil and a little seasoning, including the garlic in its skin. Roast in the oven at 180°C for 30-40 minutes.
3. Once cooled, add your roasted vegetables, chickpeas, fennel seeds and roughly chopped herbs to a food processor and blitz. Taste and adjust seasoning.

To make the mini pies:

1. Roll your pastry to approximately 3mm in thickness.
2. Using a 5cm and 6cm pastry cutter, cut 12 rounds of each size.
3. Rub your mini pie tins with a little vegetable shortening.
4. Place your larger rounds in the bottom of the pie trays, followed by a teaspoon of filling.
5. Use a little water around the edge of the round to help seal the pie lid. Then add the small pastry rounds on top.
6. Use a fork to make steam holes in the top of each pie.
7. Bake for 15-20 minutes at 180°C.