



## THE PERFECT PLANT-BASED PIE

A pithivier is an indulgent puff pastry pie taking its name from a town in France... Head Chef James Woodhams shares his indulgent vegan take on this classic featuring hearty root vegetables and a tangy tarragon pesto - perfect for the tail end of winter!

### Root vegetable pithivier, tarragon pesto

#### Ingredients

1 Red Onion  
1 Clove garlic  
1 Carrot  
1 Parsnip  
1 Swede  
1 Butternut squash  
Rosemary  
Thyme  
Vegan puff pastry  
Tarragon  
Pine nuts  
Olive oil

#### How to prepare

Peel and chop all of the vegetables into similar sized chunks, about a 2cm dice.

Place into a roasting tray, with a glug of olive oil, a sprig of rosemary and thyme and season with salt and pepper. Then roast them off in the oven @180c for about 20 minutes or until cooked and soft. Then allow to cool.

Roll out the puff pastry until it is 0.5cm thick and cut out two circles, using a dinner plate as a template. Place one on a baking tray, on top of greaseproof paper. Then spoon on the cooled roasted root vegetables into the centre of the ring of pastry, leaving a

border around the edge.

Brush oil around the border and place the other circle of pastry over the vegetables. Then crimp the pastry together using a fork to form a tight seal.

Then bake in an oven @180 for 20 minutes or until golden brown.

For the tarragon pesto, place a handful of tarragon leaves and toasted pine nuts into a blender and add olive oil until the right consistency is achieved, season with salt and pepper.

To serve, place the pithivier onto a plate and spoon the pesto around.