

Susan Jane White Substack

## // Zero Waste Pastry Pie//

*Serves 4-5*

**1 x ready-made frozen shortcrust pastry sheet**

**3 handfuls of cooked veg (mash does not work)**

**2 handfuls leftover cheese from your big Christmas cheese board**

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### **Step 1**

Defrost one frozen pastry sheet in the fridge for 6 hours, and not at room temperature. Even if the manufacturer's guideline says it's okay to do so, I find defrosting in the fridge gives a much better result.

### **Step 2**

In a large bowl, tumble the cooked veg with your grated or crumbled cheese. Feel free to add snippets of Christmas ham too.

### **Step 3**

Preheat your oven to 210C, and pop your largest roasting tray inside to heat up.

### **Step 4**

Unfurl the chilled pastry sheet, and leave on its convenient baking paper. Lay your cheese and veg / ham mix across one half of your cold pastry. Fold the empty part of the pastry over, and pinch at the seams to close. I don't bother with the traditional "egg wash" as I find pastry darkens too quickly and I end up taking the pastry pie out before it is fully cooked. But if you fancy a nice shiny shell, go ahead! (Vegans can use Jus Roll shortcrust pastry sheets, with aqua faba 'egg' wash).

### **Step 5**

Hold the baking paper taut with both hands, and carefully transfer your pastry treasure to your preheated roasting tin. Pop the tray back into the oven and cook for 25 minutes until golden brown. Remove from the oven and carefully lift the parchment paper and pastry to cool on a wire rack before cutting into slices.