

## Layered Veggie Pie

Makes approx. 35 small meals

Equipment:	Ingredients:
Baking tray	6 sheets of puff pastry
Sharp knives	9 large potatoes
Chopping board	6 garlic cloves
Measuring cups and spoons	2 tablespoons of olive oil
3 medium sized measuring bowls	3 large onion
1 small measuring bowl	3 large zucchinis
Pastry brush	1kg of fresh silver beet
3 baking dishes	Salt and pepper
Whisk	9 eggs
	1 and 1/2 cups of grated parmesan
	1 extra egg

### What to do:

1. Pre-heat oven to 170°C.
2. Cut potatoes and onion into 0.5 cm thick round slices and place them in a medium sized bowl. Add crushed garlic and 2 tablespoon of olive oil. Toss these slices of potato and onion until they are evenly coated. Place the potato and onion on a baking tray and cook in an oven until they are soft and starting to change to a golden colour. This should take about 10-15 minutes.
3. Slice zucchini lengthways and steam for 3 minutes. Place cooked zucchini in a small bowl and toss in 2 tablespoons of olive oil. Season with salt and pepper.
4. Chop silver beet into small pieces, and steam for 3 minutes. Drain, then gently wrap cooked silver beet in a tea towel and soak up any excess water.
5. Line the three square baking dishes with one sheet of puff pastry that has been rolled out with a rolling pin. Rolling the pastry extends the size and helps to puff the pastry.
6. Place all potato evenly over the puff pastry.
7. Next layer the zucchini on top of the potato. The last layer is the silver beet, which must be evenly spread.
8. Whip 9 eggs and pour evenly over the top of the three pies. Gently tap each pie so the egg runs around each dish.
9. Grate the parmesan and sprinkle over each dish.
10. Place the 2<sup>nd</sup> sheet of rolled puff pastry over the top.
11. Whisk the last egg, and gently paint the pastry using a pastry brush and the whisked egg.
12. Bake at 170°C for 30 minutes.