VEGAN SHEPHERD´S PIE

INGREDIENTS

- 6 large potatoes
- olive oil
- 3 carrots
- 1 celery stem
- 1 onion
- 1 leek
- 2 garlic cloves
- 300 mushrooms
- 200 g cooked lentils
- 200ml vegetable stock (or more if needed)
- fresh parsley
- 1 tsp smoked paprika
- 1/2 tsp cayenne pepper
- cumin powder
- 1 large tomato (or tomato puree)
- plant based cream (cashew, almond etc.)
- salt & pepper

PREPARATION

1. Prepare all the ingredients and preheat the oven to 200°C. Cut the potatoes in chunks and boil in salty water until very soft. Then drain the water and set aside.
2. Finely chop all the veg - onion, leek, carrots, mushrooms, celery. Heat 3Tbsp of olive oil in a large pan, add onion, leek, mashed garlic and finely chopped parsley stems and cook 3-5min until nice and fragrant.
3. Add carrots, celery, mushrooms and spices and combine all well. Add peeled and finely chopped tomato (or tomato puree) and combine well again.
4. Add the vegetable stock and lentils, the rest of chopped parsley, salt & pepper and cook for another 10min.
5. In the meantime, mash the cooked potatoes with plant based cream, add more salt if needed.
6. Transfer the veg mix into a baking tray and spread the potato puree on the top, drizzle with olive oil. Bake for about 40min or until the top is golden and crispy.