



Create and Do:

Ideas to help you make or build connections

Perfect Picnic Pie Recipe Card

Serves: Up to 12 Prep time: 30 mins Cooking time: 90 mins

Ingredients

700g butternut squash chunks
2 onions, thinly sliced into half moons
6 garlic cloves, crushed
2 tbsp olive oil, plus extra for greasing
1 tbsp dried thyme
700g shortcrust pastry
flour, for dusting
500g spinach
2 x 250g tubs ricotta
25g vegetarian hard cheese, grated
130g pesto
1 lemon, zested
25g breadcrumbs
460g jar ready-roasted peppers, drained, patted dry and thickly sliced
1 egg, beaten

Simple swaps

- **Go vegan:** Make your pastry vegan by swapping ricotta for dairy-free yogurt and the hard cheese for 1 tbsp nutritional yeast, use vegan pesto and glaze with nut milk.
- **Switch veg:** Use roasted beetroot and cooked lentils for the base, swap spinach for kale or spring greens.
- **Spice it up:** Sprinkle crushed chillies over the squash

Method

- Pre-heat oven to 200°C (fan 180°C). Spread out the squash in a large roasting tin with the onions and garlic, drizzle with oil, season and scatter with the thyme. Toss to combine. Roast for 25-30 mins until tender, tossing halfway. Set aside to cool completely.
- Meanwhile, roll out 500g pastry on a lightly floured surface to a 38cm circle. Lightly grease the base and sides of a 23cm round cake tin. Lift the pastry into the tin and gently press into the base and sides to evenly line, leaving a 1cm overhang. Prick the base all over with a fork. Chill for at least 30 mins.
- Put the spinach in a large saucepan, cover with boiling water and leave to wilt. Drain and rinse under cold water until cool; squeeze out as much water as possible and place in a bowl with ricotta, hard cheese, pesto and lemon zest. Season and mix.
- Reduce oven to 190°C (fan 170°C). Scatter half the breadcrumbs over the base of the chilled pastry case. Arrange the roasted squash and onions on top in a single, even layer. Top with the spinach mixture. Layer on the roasted peppers, overlapping to create an even layer. Scatter with the remaining breadcrumbs.
- Roll out remaining pastry on a lightly floured work surface to a 24cm circle, then lay it on top of the pie and press the edges together to seal. Trim away excess and crimp all the way around.
- Brush the top of the pie with beaten egg. Make 3 incisions in the centre to allow steam to escape. Place the tin on a baking tray and bake for 1 hr or until the pastry is cooked and golden.
- Leave to cool for at least 30 mins in the tin. Transfer to a wire rack and leave to cool. Once cool, keep in an airtight container in the fridge; it will keep, covered, for up to 2 days in the fridge.

