



Chicken, Leek & Sweetcorn Pie

SERVINGS: 2

PREPPING TIME: 20 MIN

COOKING TIME: 55 MIN

Ingredients

- 1 leek
- 20g butter (*plus extra for glazing*)
- Salt and pepper
- Approx. 180g chicken (*or your favourite alternative*)
- 50g frozen sweetcorn
- Sprig of fresh thyme (*or ½ tsp dried thyme*)
- 300ml veggie or chicken stock
- 1tsp cornflour
- 1 heaped tbsp cream cheese
- Approx. 150g puff pastry

Directions

1. Preheat oven to 180C.
2. Slice leeks into thin rings and place in a pie dish with the butter, salt and pepper. Cook for 20 minutes so the leeks soften.
3. Add the chicken, cut into chunks, briefly mix together, then cook for another 15 minutes.
4. While this is baking, roll out your pastry to the size of your pie dish.
5. Make up your stock and mix in the cornflour until smooth.
6. Add the stock, sweetcorn, thyme and cream cheese to the pie dish. Mix until its well combined, then top with the pastry.
7. Use a fork to secure the pastry to the sides of the dish and cut a cross in the middle to allow the steam to escape while baking.
8. Brush with a little melted butter, then bake for a final 20 minutes until golden.

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Veg Box Bakes



Veg Box Bakes

Cheesy Potato Pucks

SERVINGS: 4-5

PREPPING TIME: 15 MIN

COOKING TIME: 15 MIN

Ingredients

- 1 large white potato (*approx. 400g*)
- Salt for boiling water
- 1 tbsp sugar (*9g*)
- ¼ cup cornstarch (*34g*)
- Cheese of your choosing (*10g each*)
- A sprinkle of chives on top

Directions

1. Peel and dice your potatoes. Then boil in salted water until soft and easily pierced with a fork.
2. Transfer the potatoes to a bowl and mash well.
3. Stir in sugar and cornstarch.
4. Separate the mixture into fifths and roll each into a ball.
5. Flatten the ball and add a handful of cheese; then close it back up and shape the potato into a disc.
6. Shallow fry the potato pucks for about 5 minutes on either side until golden brown.

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Veg Box Bakes

Cheesy Kale Bakes

SERVINGS: 2-4

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

Ingredients

- Olive oil or similar
- 1 garlic clove
- 3 cups kale (*about 6 pieces, finely chopped*)
- Pepper to taste
- Puff pastry (*half a ready-made sheet*)
- 4 slices of cheese or a few handfuls of grated cheese (*such as mozzarella*)
- 1 egg

Directions

1. In a saucepan, sauté the garlic and kale over a medium heat. Cook for about 15 minutes, or until the kale leaves have wilted – turned a dark colour, shrunk, and softened considerably. Sprinkle with pepper.
2. Preheat the oven to 200 degrees C.
3. Divide the puff pastry into squares. Half a sheet makes four large squares, which would be two bakes. A full sheet could make eight.
4. Place the spoonfuls of kale at the centre of half the squares, leaving 1-2cm around the edges.
5. Top each with a handful of grated cheese or a slice.
6. Place the other half of the squares over the top and use a fork to seal the edges. Make a steam hole in the top of the pie with a knife.
7. In a small bowl or mug, whisk the egg then brush it over the top of the hand pies.
8. Place the pies on a parchment-lined baking tray and bake for 15 minutes or until golden.

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Sausage & Leek Mash Pie

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 35 MIN

Ingredients

- 4 large potatoes
(*peeled, 3cm
chunks*)
- 2 tbsp oil
- 6 pork sausages
- 1 tbsp plain flour
- 450ml gravy
- 100-150g spinach,
(*shredded*) (*alt:
kale*)
- 3 leeks (*finely
sliced*)
- ½ tbsp
wholegrain
mustard
- 2-3 tbsp milk
- 50g grated
cheese

Directions

1. Boil the potatoes for 12 minutes, or until tender. Drain and leave to steam-dry.
2. Heat 1 tbsp oil in either a shallow casserole dish or a deep skillet. Pinch the sausages out of their casings and directly into the pan; break them into chunks as they fry for 7-8 minutes or until golden brown. Add the flour, stir, and cook for a further minute before pouring in the gravy and 100-200ml water (depending on how thick you like your gravy). Bring it to a simmer, add the spinach, and cook for 5 minutes. Then remove from the heat.
3. Meanwhile, in a separate pan, add the rest of the oil then the leeks and fry for 5-10 minutes, until tender. If they need help cooking, add a small splash of water. Heat your grill to a high setting.
4. Mash the potatoes until smooth. Mash in your mustard, milk, and any extra seasoning, then stir through the leeks. Move to an oven proof dish if needed, then spoon and swirl the mash on top. Scatter over the grated cheese and grill for 3-5 minutes, or until golden and bubbling.

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Veg Box Bakes

Whole Wheat Bread

Ingredients

- 1 tsp salt
- 7g sachet fast-action yeast
- 2 tbsp olive oil
- 250ml water
- 80ml milk
- 2 tbsp honey
- 500g whole wheat flour, plus extra for dusting



Whole Wheat Bread

Directions

1. Combine yeast, salt and 2/3s of the flour and stir until mixed. Then combine water, milk, oil and honey in a microwave-safe bowl. Microwave on HIGH in 15-second bursts until very warm but not hot to the touch. Add to the flour mixture.
2. Mix for several minutes, adding in the rest of the flour half way through, until the dough forms into a ball. Lightly flour a work surface and knead the dough until smooth, elastic, and springs back when lightly pressed - usually 6-8 minutes. Cover with a towel and let rest for 10 minutes.
3. Roll out the dough into a rectangle, the shorter end matching the length of a loaf pan. Beginning with the shorter end, roll up the rectangle tightly. Pinch the ends to seal and place, seam-side down, in the greased loaf pan.
4. Cover the dough with a towel and leave to rise in a warm place until doubled in size - approximately an hour. Then bake in a preheated oven 190C/gas 5 for 35-45 minutes, or until golden brown. Remove from pan by running a knife around the edges, or invert onto a wire rack to cool.

White Bread

Ingredients

- 500g strong white flour, plus extra for dusting
- 2 tsp salt
- 7g sachet fast-action yeast
- 3 tbsp olive oil
- 300ml water



White Bread

Directions

1. Mix strong white flour, salt and yeast in a large bowl. Then make a well in the centre and add the olive oil and water before mixing well. If the dough seems stiff, add another 1-2 tbsp water and keep mixing.
2. Tip the dough onto a lightly-floured work surface and knead for around 10 minutes. Once it's smooth, place the dough in a lightly oiled bowl and cover with cling film. Leave to rise for 1 hour until it's doubled in size, or place in the fridge overnight.
3. Line a baking tray with baking parchment. Knock back the dough (punch out the air and pull the dough back in on itself) and gently mould into a ball before placing on the parchment for another hour, until doubled in size again.
4. Heat oven to 200C/gas 7. Dust the loaf with some extra flour and score a shallow cut about 6cm long into the top of the loaf with a sharp knife. Bake for 25-30 minutes until golden brown and the loaf sounds hollow when tapped underneath. Cool on a wire rack.

Hot Cross Buns

Ingredients

- 300ml full-fat milk, plus 2 tbsp
- 50g butter
- 500g strong bread flour
- 1 tsp salt
- 75g caster sugar
- 1 tbsp sunflower oil
- 7g sachet fast-action yeast
- 1 egg, beaten

for the filling

- 75g sultanas
- 1 tsp ground cinnamon
- 1 tsp mixed spice
- 50g mixed peel
- zest 1 orange
- 1 apple, peeled, cored, chopped

for the glaze

- 75g plain flour, extra for dusting
- 3 tbsp apricot jam



Hot Cross Buns

Directions

1. Boil the milk, then remove from the heat and add the butter. Leave to cool until it reaches hand temperature. In a separate bowl, place flour, salt, sugar and yeast, and make a well in the centre. Pour in the warm milk and butter mixture and the beaten egg. Mix well with a wooden spoon and then bring the mixture together with your hands until you have a sticky dough.
2. Tip onto a lightly-floured work surface and knead for 5 minutes until smooth and elastic. Place in a lightly oiled bowl with cling film over the top, leave to rise in a warm place for an hour or until doubled in size. Pressing a finger into it should leave a dent.
3. Add your fillings - mixed spice, cinnamon and sultanas are encouraged; the others all optional for extra flavour. Knead into the dough and leave to rise for another hour.
4. Divide into 15 even pieces (75g each) and roll into a smooth ball. Arrange on parchment-covered baking trays and loosely cover with cling film or a tea towel for another hour.
5. Heat oven to 200C/gas 7. Mix the plain flour with 5 tbsp water to make a paste for the cross. Add the water 1 tbsp at a time, so you get a thick paste. Spoon into a piping bag (or sandwich bag with the tip cut off) and pipe a line along each row of buns, then repeat in the other direction to make crosses. Bake for 20 minutes until golden brown. While warm, heat the apricot jam to melt, then sieve to remove chunks. Brush over the top of the warm buns and leave to cool.