

Vegan Hot Pot

I have scaled it down to serve 4 people.

Ingredients

600g of potatoes - fairly small - a floury variety like maris piper is best

2 tablespoons of rapeseed oil

1 sliced onion

1 leek cut into slices

½ a swede peeled and cut into 1cm cubes

2 carrots peeled and sliced

100g mushrooms

2 cloves of garlic

3 sprigs of fresh thyme

3 sprigs of oregano

400g tin of lentils (green or brown)

1 tablespoon plain flour

300ml vegetable stock

1 tablespoon soy sauce

2 tablespoon tomato puree

Directions

1. Bring a large saucepan of water to the boil, clean the potatoes (no need to peel them) and slice them thinly. Put them into the water to par-boil for 4-5 minutes, drain and set them aside.
2. In a large frying pan or casserole dish, heat the oil and add the onion, leek, carrots and swede and cook for 3-4 mins on a medium heat.

3. Clean the mushrooms, cut them in half and add to the pan along with the crushed garlic cloves and the leaves stripped from the sprigs of thyme and oregano. Cook over a medium heat until the mushrooms have released their juices and the pan is fairly dry again.
4. Pre- heat your oven to 190 C (fan).
5. Drain and rinse your lentils and add to the pan, then stir through the plain flour and cook for a minute or two - ensuring there are no lumps of flour, you want to give the flour long enough to cook out so it loses its floury taste.
6. Add the vegetable stock, soy sauce and tomato puree and season well with salt and pepper. Bring to the boil and then reduce to a simmer and cook for 10 minutes until the sauce has thickened and looks rich and glossy. If the sauce becomes too thick, stir through a little more water.
7. If you have used a frying pan rather than a casserole dish, tip the filling into an ovenproof dish, then arrange the potato slices on top. I tend to start by using any broken sliced first so they will be hidden as you build them up. Start in the middle of the dish and overlap each slice just slightly until they are completely over the dish. You should have enough for two layers - the first one doesn't need to be neat, just the top layer.
8. Brush the sliced potato with a little oil and sprinkle with salt flakes and ground black pepper. Bake for 45 minutes or until the potatoes are crispy, golden and cooked through.