



# HOW TO TURN LEFTOVERS into PIES

ALWAYS BLOW ON THE PIE



## WHAT DO YOU HAVE TO USE UP?



**YOU COULD ADD**

BEANS or CHEESE or VEGETABLES



**YOU COULD ADD**

VEGETABLES or SOUR CREAM or SAUCE e.g. cranberry



**YOU COULD ADD**

RICE or COUSCOUS or VEGETABLES or BEANS



**YOU COULD ADD**

SAUCE e.g. satay or tomato or CHEESE or EGG



**YOU COULD ADD**

CINNAMON or CUSTARD or JAM

## HOW WILL YOU COOK IT?



*pie maker*

PASTRY flaky or shortcrust  
BREAD  
MASHED POTATO on top



*muffin tin*

PASTRY flaky, shortcrust or filo  
BREAD  
TOP WITH PASTRY or leave open



*pie or oven dish*

BASE OPTIONAL or  
PASTRY flaky, shortcrust or filo  
TOP WITH PASTRY or mashed vegetables



*free-form*

PASTRY flaky or filo  
Make sure all of the filling is enclosed