

Cottage Crunch Casserole

Linda McCartney

For 8

Ingredients

1 lb (500g) vegetarian mince
2 free-range eggs, beaten well
 $\frac{3}{4}$ pint (450 ml) water
8 oz (250g) leeks, chopped and cooked in boiling water for 10 minutes
6 oz (175g) mushrooms, sliced
2 oz (50g) walnut pieces, chopped
1 tbs each of ground mace and allspice, or 1-2 tsp curry powder
few drops of Tabasco sauce
12 oz (350g) courgettes, steamed and sliced
6 oz (175g) mangetout, steamed
4 sun-dried tomatoes in oil, chopped finely
3 tbs chopped mixed fresh herbs e.g. parsley, fennel, coriander, marjoram, tarragon
4 oz (125g) mozzarella cheese, sliced
3 oz (75g) Cheddar cheese, grated

Method

Mix the mince with the beaten eggs and stir in the water. Allow to soak for 30 minutes, then puree in the blender until fairly smooth. Add the prepared leeks, mushrooms and walnuts and season with the spices and Tabasco. Don't add salt as the vegetarian mince is sufficiently salty.

Grease a large baking dish. Spread half of the mince mixture on the bottom. Layer the sliced courgettes, mangetout, tomatoes, herbs and mozzarella over the top, and cover with the rest of the mince mixture. Sprinkle the grated cheese over the top. Bake at 180 Celsius/ 350 Fahrenheit/ Gas 4 for 1 hour.

