

Mushroom and Ale pie with Colcannon, Roast Butternut and Buttered Green Beans

Linda McCartney

Ingredients

Medium size Butternut
Olive Oil
Chopped Garlic.
3-4 Maris Piper potatoes
200ml of double cream
1 Chopped Leek
Savoy Cabbage
Salt and Pepper
Butter
Colcannon
Green Beans

Method

Peel and de-seed a medium size Butternut. Chop into chunks and place into a bowl with some olive oil & chopped Garlic. Mix together coating well. Place on a baking tray with the pies and put in the centre of an oven preheated to 180oC. Cook for 40 minutes.

In the meantime, peel and chop 3-4 Maris Piper potatoes and place in a pan of salted water, cook until tender. While that is cooking add 200ml of double cream to a pan, add 1 chopped leek and a few good handfuls of sliced Savoy cabbage, season with salt and pepper, bring to the boil, reduce heat and simmer for 5 minutes, remove from the stove and set aside. Mash the potatoes once cooked with plenty of butter, add the cream, leek and cabbage mixture and stir in thoroughly, creating your Colcannon.

Top and tail the green beans, blanch them in boiling salted water, drain, season and add a few knobs of butter.

On a plate, place a good dollop of the creamy Colcannon Mash, your roasted Butternut, crunchy green beans and the Pie. Yum!