Lentil & Vegetable Cottage Pie

**Ingredients for filling**
- Vegetable Oil
- 500g Cooked Kale
- 4 stalks of Celery
- 2 Onions, peeled and diced
- 4 Carrots, peeled and diced
- 500g Mushrooms, sliced
- 2 Bay Leaves
- 4 cloves of Garlic, peel and chop
- 4 TBS. Tomato Paste
- 500ml Passata
- 4 TBS Plain Flour
- 2 TBS. Thyme, chopped
- 800g cooked Lentils/brown
- Salt and Pepper

**Ingredients for Topping**
- 1kg Sweet Potato
- 1kg Sebago Potatoes
- 100g Butter
- 250ml Milk
- 4 Egg Yolks
- Salt and pepper
- 250g Tasty Cheese, Grated

**Equipment**
- Chopping board with nonslip mat
- Knives, peeler, Potato masher,
- Wooden spoon, Grater, Measuring spoons and jug,
- Oven safe baking dishes

**Method:**

1. Collect all ingredients and equipment
2. Preheat oven to 180c
3. Prepare all vegetables for filling
4. Heat a saucepan over medium heat. Add a small glug of vegetable oil
5. Add the onions, celery, carrots, mushrooms and garlic.
6. Saute for 5 mins,
7. Squeeze all moisture from the cooked kale then chop
8. Add the squeezed and chopped kale to the sautéed vegetables.
9. Stir to combine. Add the lentils and flour mixing to combine
10. Stir the tomato paste through then ass the passata and vegetable stock
12. While vegetable mix is cooking get the potatoes on to cook
13. Peel and cut potatoes into chunks
14. Place into a pot and cover with water adding 1 tsp. salt. Cover with a lid and place on the stove on a high heat. When boiling, tilt the lid slightly, this will prevent boiling over and making a mess on the stove.
15. When potatoes are tender, drain then return the pot to the heat to dry out any residual liquid.
16. Using the masher, mash the potatoes. Season with salt and pepper
17. Mix the butter, yolks and milk through. Set aside
18. Divide the vegetable filling between baking dishes. Spread to level
20. Sprinkle with the grated cheese. Place into the preheated oven for 20 mins until golden and bubbling.
21. Serve on heat proof mats with serving spoons and a cloth.