



FOOD
THEME DAYS

4TH-8TH MARCH
BRITISH PIE WEEK

Recipe Booklet

We're celebrating British Pie Week in the kitchen!

Accent

BRITISH PIE WEEK

British Pie Week has been running since 2007 and takes place the first full week in March, starting on the Monday and lasts for 7 days. This year it runs from 6th March to 12th March.

Originally set up by a pastry maker as a way to sell more of their pastry, it is now Britain's main celebration of pie! Pubs, restaurants, pie shops and more have used British Pie Week to run competitions, pie specials and supermarkets use the week to discount their pie ranges. Such is the popularity of this day, The British Pie Awards have even moved their awards to this week, to coincide with British Pie Week.

As a nation of pie lovers, it's a great fun week and rather than just focussing on the traditional British pie, we have looked a little further afield and incorporated pies from around the world with both sweet and savoury fillings.

It's not a com-PIE-tition but we look forward to seeing your fab photos of the fun you have had with your teams serving up some of these great pies to your customers.

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MARCH

BRITISH PIE WEEK



FRENCH ONION SOUP & GRUYERE PIE

SERVES  Ten

ALLERGENS  Wheat, Eggs, Milk, Gluten, Sulphur Dioxide

INGREDIENTS

- 100g baking margarine
- 100ml pomace olive oil
- 2.5kg onions, peeled and finely sliced
- 35g lo salt
- 35g ground black pepper
- 10g caster sugar
- 200g plain flour
- 2¼ltr. tap water
- 30g vegetable bouillon
- 5tsp. red wine vinegar
- 750g puff pastry, sheets
- 150g Gruyère cheese, slices
- 5 eggs, free range, whisked
- 5tsp. cold water, for eggwashing and glazing

METHOD

1. Heat the baking margarine and oil in a heavy-bottomed pot over a medium heat. Add the onions and fry for approx. 15 minutes with the lid on. Add the salt, pepper and sugar and fry for a further 20 minutes, stirring occasionally, until the onions are a dark golden colour.
2. Add the flour, mixing it into the onions to ensure there are no lumps. Pour in the water, bouillon and vinegar, place the lid half over the pot and simmer for a further 15 minutes.
3. Preheat the oven to 200°C.
4. Take the puff pastry sheets and cut the pastry into two oblongs that will cover your baking dish.
5. Lay out one of the pastry sheets and place cheese slices across the pastry sheet, leaving a ½" gap around the edge. Brush the four edges with the egg wash and lay the remaining pastry sheet over the top, so that the cheese is sandwiched between two circles of pastry. Prick a few holes in your cheesy pastry packet, and egg wash the top. This is your pie lid.
6. Bake your pie lid on a floured tray in the oven for approx. 10 minutes. Remove when puffed up and golden.
7. When your thick onion soup is ready, remove it from the heat and ladle the soup into the serving dish place the pastry lid on top like a giant cheesy crouton.
8. With a serrated knife cut into portions and serve.

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BRITISH PIE WEEK



CHICKEN, LEEK & LEMON PUFF PIE

SERVES



Ten

ALLERGENS



Wheat, Milk, Egg, Gluten

INGREDIENTS



- 625g puff pastry sheet
- 1kg chicken thighs, diced
- 1tbsp. vegetable oil
- thyme, few sprigs
- 50g baking margarine
- 300g leeks, trimmed, halved lengthways, chopped and washed
- 1 lemon, juice and zest
- 50g plain flour
- 500ml chicken stock
- 60ml crème fraiche
- Lo salt, pinch
- Ground black pepper, pinch
- 1 egg, free range, beaten

METHOD



1. Preheat oven to 180°C.
2. Place the chicken thighs in a pan, drizzle with a little oil and scatter with a few sprigs of thyme.
3. Sauté for approx. 20 minutes, remove from the heat and set aside.
4. In a separate pan, melt the baking margarine and gently sauté the leeks for approx. 2 minutes, until just softened.
5. Add the juice and zest of the lemon, stir in the flour and then gradually stir in the stock. Bring to the boil to thicken and then simmer for a further 3-4 minutes.
6. Remove from the heat, add the chicken and crème fraiche, season to taste and set aside. Increase the oven temperature to 200°C.
7. Once cooled place the leek and chicken filling into an ovenproof dish and top with the puff pastry sheet.
8. Trim off or fold in any excess and brush with beaten egg. Bake for approximately 20 minutes until pastry golden and risen.
9. With a serrated knife cut into portions and serve.

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VEGAN BIRYANI PUFF PASTRY PIE

SERVES  Ten

ALLERGENS  Wheat, Soya, Gluten

INGREDIENTS

For the rice:

- 500g Basmati Rice, soaked in warm water for 15 minutes
- 2 green cardamom pods
- 6 cloves
- 1 cinnamon stick
- 500ml water
- Lo salt, pinch

- 2tsp. turmeric
- 2tsp. chilli powder
- 1tsp. ground coriander
- 150g tomatoes, diced
- 300g carrots, chopped
- 200g French beans, chopped
- 1 cauliflower, cut into florets
- 200g peas
- 250g soya yoghurt
- 1tsp. turmeric
- Coriander, large handful, chopped

For the biryani base:

- 6 green cardamom pods
- 10 cloves
- 2 cinnamon Sticks
- 4 bay leaves
- 600g onions, sliced
- 25g ginger, grated
- 25g garlic, grated
- Mint, large handful, chopped
- 100ml pomace oil
- 100ml tap water
- 100g ktc margarine
- Lo salt, pinch
- Ground black pepper, pinch
- 625g puff pastry sheet
- 1tsp. sunflower seeds, chopped
- 1tsp. pumpkin seeds, chopped

METHOD

1. Place the cardamom, cloves, cinnamon and salt for the rice in a pan and cover with the water. Place over a medium heat and bring to the boil.
2. Drain the water from the soaked rice and add to the boiling pan. Cook for about 8 minutes, until the rice is two-thirds cooked, then remove from the heat and drain any excess water from the pan. Set aside while cooking the vegetables.
3. Heat the oil in a separate pan and the cardamom, cloves, cinnamon sticks and bay leaves. Allow to heat through for a few seconds in the hot oil, then stir in the sliced onions and sauté until golden brown.
4. Stir through the ginger and garlic and continue to cook for a few more minutes, then add the ground turmeric, chilli and coriander to the pan. Stir-fry for a few minutes more until the onions are fully coated in the spices.
5. Stir through the diced tomatoes, then add all the vegetables, breaking up any large cauliflower florets. Sprinkle over a few tablespoons of water to stop everything sticking and season with salt. Cover the pan with a lid and cook for 5 minutes, or until the vegetables are half cooked.
6. Meanwhile, whisk together the yoghurt, turmeric and half the chopped fresh herbs in a small bowl. Add this to the pan of vegetables and stir through for 2 minutes over the heat, then remove and set aside.
7. To assemble the pie, arrange half of the cooked vegetables in the base of a large serving dish. Cover with half of the cooked rice, then repeat the layering with the remaining vegetables and rice. Sprinkle over the remaining chopped fresh coriander and mint and spoon over the melted margarine.
8. Preheat the oven to 165°C.
9. Cut the pastry sheet to roughly the size of your serving dish and drape it over the filling.
10. Press down firmly, trimming or folding in any excess pastry from the edges. Brush the beaten egg over the pastry to glaze and sprinkle over the chopped seeds.
11. Bake in the oven for approx. 20 minutes, until the pastry is golden and crisp on top.
12. Leave to cool slightly before cutting into portions

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BUTTERNUT SQUASH, SAGE & STILTON PIE

SERVES  Ten

ALLERGENS  Wheat, Barley, Milk, Gluten

INGREDIENTS

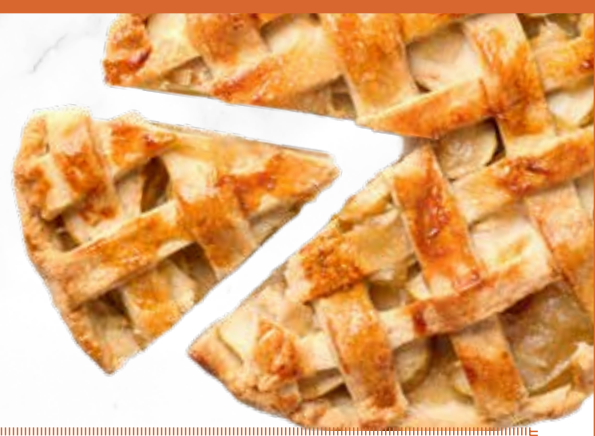
- 850g butternut squash, cubed
- 500g red onions, diced
- 40ml olive oil
- 100g baking margarine, melted
- 12 filo pastry, sheets
- 220g spiced chutney, Accent recipe
- 200g stilton, crumbled
- 75g pumpkin seeds, chopped
- Sage leaves, small handful, chopped
- Ground black pepper, pinch

METHOD

1. Preheat the oven to 190°C.
2. Place the butternut squash and onions in a roasting tin, drizzle with the oil, season with ground
3. black pepper. Cook for approx. 15 minutes until just tender.
4. Meanwhile, brush a 28cm round loose - bottomed flan tin with some of the baking margarine. Lay a few
5. sheets of filo across it, slightly overlapping. Brush the overhanging filo with more butter.
6. Continue layering the filo, brushing with baking margarine as you go and slightly overlapping the sides of
7. the tin. Place a baking sheet in the oven to preheat.
8. Spoon the chutney over the bottom of the pastry. Top with the butternut squash and onions.
9. Scatter over the stilton, chopped seeds and sage and fold in the overhanging edges.
10. Place the pie on the preheated baking sheet and bake for 20- 25 minutes until golden.
11. Cut into wedges to serve

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BALTI STYLE COTTAGE PIE WITH COCONUT & CORIANDER MASH

SERVES  Ten

ALLERGENS  Wheat, Oats, Gluten, Celery

INGREDIENTS

For the beef:

- 75ml vegetable oil
- 900g minced beef
- 450g onion, finely chopped
- 4 garlic, cloves, grated
- 3.tsp ground ginger
- 3 green chilli, deseeded and finely chopped
- 2tsp. ground coriander
- 2tsp. ground cumin
- 800ml tap water
- 20g beef bouillon
- 80g tomato puree
- Soft dark brown sugar, pinch
- Lo salt, pinch
- Ground black pepper, pinch
- 500g frozen peas
- Coriander, large handful chopped
- 2 lime, zest and juice
- 1tsp. garam masala

For the topping

- 500g parsnips, scraped and chopped
- 300g Maris piper potatoes, peeled
- 30g baking margarine
- Coriander, small handful, chopped
- 100ml coconut cream
- Lo salt, pinch
- Ground black pepper, pinch

METHOD

1. Heat the oil in a pan and cook the beef over a high heat to get a good colour for approx. 10 minutes, stirring regularly. Remove from the pan with a slotted spoon into a separate container and set aside. Pour off all but ½tbsp. oil.
2. Add the onion to the pan, reduce the heat and cook until soft and pale gold. Add the garlic, chilli and all the spices, except the garam masala and cook for approx. 2 minutes. Add the beef back in the pan along with the water, bouillon, tomato puree, sugar and seasoning and bring to the boil. Immediately reduce the heat and cook gently, covered, for approx. 30 minutes.
3. Stir in the peas and cook for another 5 minutes, with the lid off, until reduced to a nice thick mixture. Stir in the chopped coriander, lime juice and garam masala and taste for seasoning. Spoon the mixture into a pie dish and set aside to cool.
4. Boil the potatoes and the parsnips separately until they are soft. Drain the potatoes fully and place them back in the saucepan in which they were cooked.
5. Drain the parsnips fully and add them to the potatoes. Melt the baking margarine for the mash in a large saucepan and cook the spices for a minute. Add the potatoes and parsnips to this and mash really well, adding the coconut cream and seasoning.
6. Spread the mash on top of the beef in the pie dish and put into an oven preheated to 180°C. Bake for approx. 25 minutes, until the top is golden.

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WORLD WAR II WOOLTON PIE

SERVES  Ten

ALLERGENS  Wheat, Milk, Gluten, Celery

INGREDIENTS

- 1kg Maris piper potatoes
- 500g carrots
- 500g mushrooms
- 200g leeks
- 200g baking margarine
- 2 spring onion, bunches
- Lo salt, pinch
- Ground black pepper, pinch
- Nutmeg, pinch
- Flat parsley, chopped
- 2 bay leaf
- Thyme, sprig
- Parsley, small handful, chopped
- 1 celery, chopped
- 220g plain wholemeal flour
- 2tsp. baking powder
- 100g baking margarine

METHOD

1. In a bowl mix the wholemeal flour with the salt and baking powder.
2. Rub in the baking margarine, then add enough water to make a rolling consistency, although one that is slightly softer than when making pastry with white flour.
3. Roll out the size and thickness for a pie crust to cover your serving dish.
4. Peel the potatoes and carrots, cut them into slices of the thickness of a penny.
5. Wash them well and drain. Fry them separately in a frying pan with baking margarine.
6. Do the same for the mushrooms, adding the finely chopped onions, celery and leek.
7. Mix them together and season with salt, pepper and a little nutmeg and roughly chopped fresh parsley.
8. Fill the serving dish with this mixture and the herbs. Moisten with a little water if required and set aside to cool.
9. Cover with the pastry crust and bake in the oven at 180°C for approx. 1 hour, until the top is golden and the vegetables are cooked through.
10. Once cooked remove from the oven, set aside for ten minutes, to rest and then cut into portions to serve.

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CHEESE, PICKLE & POTATO PIE

SERVES  Ten

ALLERGENS  Wheat, Barley, Sulphur Dioxide, Milk, Egg, Gluten

INGREDIENTS

- 100g baking margarine, plus extra for greasing
- 500g shortcrust pastry
- 800g Maris Piper potatoes, peeled and chopped
- 60g Pickle
- 300g Cheddar cheese, cubed
- 2 egg, beaten
- Ground white pepper, pinch
- Lo salt, pinch

METHOD

1. Preheat the oven to 180°C.
2. Grease a suitable dish with baking margarine, then on a lightly floured surface, roll out a third of the pastry to the side of the top for the pie, using the dish as a guide and going a little larger, then chill.
3. Roll out the remaining pastry and line the dish with it. Make a few pinpricks in the bottom with a fork. Chill, cling filmed, for 15 mins, and then bake for 5 mins, covering just the bottom with an oval of tin foil.
4. Place the potatoes in a large saucepan of cold water and bring to the boil. Simmer for 10 mins, then drain and season with pepper.
5. Fill the baked pastry case with half the potatoes, leaving a couple of gaps. Add dots of the pickle, baking margarine and half mature cheese, then repeat the process with the remaining potatoes, cheese and pickle. Top with the pastry lid and seal the edges by going around with the back of a fork, brush the top with the beaten egg.
6. Bake for approx. 25 minutes, until golden and serve immediately or chill to serve later.

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CHEESY BURGER PIES

SERVES



Ten

ALLERGENS



Wheat, Barley, Sulphur Dioxide, Sesame, Mustard, Milk, Egg, Gluten

INGREDIENTS



- 10 4oz Beef Burgers
- 50ml vegetable oil
- 200g Spiced chutney, Accent
- 10 rashers smoked streaky bacon (grilled & cut in half)
- 100g gherkins, sliced
- 50g French's American mustard
- 100g cheddar cheese, sliced
- 1kg puff pastry, sheets
- 2 eggs, free range, yolks
- 20g Sesame seeds to sprinkle
- Lo salt, pinch
- Ground black pepper, pinch

METHOD



1. With the burgers, season each side cover with oil and place into a hot pan to quickly seal, approx. 15 seconds each side. Set aside to cool.
2. On top of each patty, spoon 20g of spiced chutney and cover with bacon. Place the gherkins carefully on top, add a squeeze of mustard, and then layer with cheese. Rest in the fridge until needed.
3. Lay the pastry out, and using a bowl that's about 16cm, cut 10 x discs. Layer the trimmings, re-roll the pastry and then cut 10 x 8cm discs. Remove the burger stacks from the fridge and over one of the stacks, carefully place the larger of the pastry discs over and smooth around the edges and sides, making sure you keep a 'burger like shape.
4. Brush the smaller disc with egg yolk and place under the base of the burger. Seal the two pastry discs together. Rest in fridge for approx. 10 minutes to firm.
5. Pre-heat oven to 220°C. Place on non-stick baking tray and brush all over with egg yolk.
6. Sprinkle with sesame seeds and bake for approx. 20 minutes until golden brown. Remove from the oven and rest for 5 minutes before serving.

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SWEET POTATO PIE

SERVES



Ten

ALLERGENS



Wheat, Milk, Egg, Gluten

INGREDIENTS



- 500g sweet potato
- 125g butter, softened
- 200g caster sugar
- 125ml milk, semi skimmed
- 2 eggs, free range
- ½tsp. ground nutmeg
- ½tsp. ground cinnamon
- 1tsp. vanilla extract
- 10ptn. sweet pastry

METHOD



1. Boil sweet potato whole in skin for approx. 40 minutes, until soft. Run cold water over the sweet potato, and remove the skin.
2. Preheat oven to 180°C.
3. Roll out pastry and line a 23cm pie dish or tart tin.
4. Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour the filling into prepared pastry base.
5. Bake in the preheated oven for approx. 55 minutes, until knife inserted in centre comes out clean.
6. Pie will puff up like a soufflé, and then will sink down as it cools.
7. Set aside to cool fully and cut into wedges to serve.

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CORNED BEEF PIE

SERVES  Ten

ALLERGENS  Wheat, Milk, Gluten, Celery

INGREDIENTS

- 700g corned beef
- 40ml vegetable oil
- 300g onion, peeled and chopped
- 300g carrot, peeled and diced
- 300g celery, finely diced
- 400g peeled diced potato
- Ground nutmeg, pinch
- 400ml tap water
- 20g beef bouillon
- 300g frozen peas, defrosted
- 10pts shortcrust pastry
- 50ml milk for brushing

METHOD

1. Heat the vegetable oil in a large non-stick pan, add the onion, diced carrot, celery and potato and fry over a gentle heat for approx. 8-10 minutes, stirring occasionally.
2. Add the nutmeg and fry for a further minute before adding the stock. Simmer uncovered for 15 minutes, stirring occasionally until the carrots and potatoes are cooked and the liquid has reduced.
3. Cut the corned Beef into cubes and add these along with the peas.
4. Roll out two thirds of the pastry and line a 25cm pie plate or suitable dish and remove any overlapping pastry with a sharp knife. Place the corned beef hash filling into the middle of the dish leaving the edges free. Dampen the edge with some of the milk.
5. Roll out the remaining pastry, cover the pie with the pastry lid, pinch the edges together with the back of the fork.
6. Brush the top of the pastry with milk.
7. Place in a preheated oven to 170°C for approx. 45 minutes or until the pastry is golden brown.
8. Once cooked remove from the oven and set aside to cool.

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VERY BERRY FRUIT PIE

SERVES



Ten

ALLERGENS



Wheat, Milk, Egg, Gluten

INGREDIENTS



- 400g shortcrust pastry
- 10pts basic sponge mix
- 200g redcurrants, stalks removed
- 200g fruit of the forest, defrosted, drained

METHOD



1. Preheat the oven to 160°C.
2. Roll out the pastry on a lightly floured surface until large enough to line a suitable loose-bottomed tart tin. Line the pastry with foil or greaseproof paper, fill with baking beans and bake for 10 minutes. Remove the paper and beans and cook for 5 minutes more until the pastry is sandy and golden. Set aside.
3. Prepare the sponge mixture and add in the drained fruits of the forest and stir once.
4. Spoon the mixture into the tart base, then sprinkle the redcurrants on top.
5. Bake for approx. 35 minutes, until the top is lightly golden and the filling has set.
6. Remove from the oven and set aside to allow to cool in the tin for 15 minutes before carefully transferring to a cooling rack.
7. Delicious served warm or cold!

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MILLIONAIRES MARBLED CHOCOLATE TART

SERVES  Ten

ALLERGENS  Wheat, Soya, Milk, Egg, Gluten

INGREDIENTS

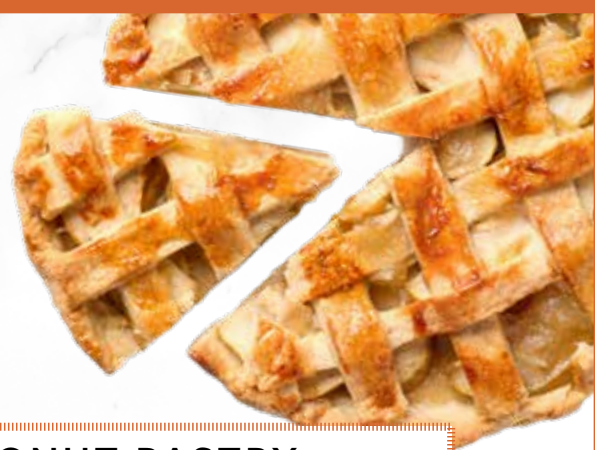
- 400g sweet shortcrust pastry
- 200g condensed milk, caramel
- 1tsp. sea salt flakes
- 200g dark chocolate
- 100g caster sugar
- 100g unsalted butter, cut in small pieces
- 2 eggs, free range
- 100g white chocolate

METHOD

1. Preheat the oven to 200°C. Lightly grease a 23cm tart tin with a removable base.
2. Roll out the pastry to the thickness of a pound coin. Carefully lift the rolled pastry over the tin and gently press into the base and up the sides.
3. Use a fork to prick the base a few times, then line the pastry with baking paper and weigh down with baking beans
4. Bake blind for 15 minutes, then remove the beans and paper and return the tin to the oven for another 5 minutes until the pastry is fully cooked through and golden.
5. Leave to cool slightly, then trim off the excess pastry from the sides with a sharp knife to leave a smooth, neat edge.
6. Reduce the oven temperature to 180°C.
7. Smooth the caramel over the base of the pastry. Sprinkle the sea salt flakes over the top and set aside.
8. Place the dark chocolate and butter in a bowl over a pan of barely simmering water on the hob and do the same with the white chocolate, ensuring that the bowl is not touching the water. Allow to melt gently, stirring the chocolate and butter together so that they are fully incorporated. When both are melted, turn off the heat but leave the bowls over the water to stay warm.
9. In a mixing bowl, whisk together the eggs, yolks and sugar with an electric whisk for 5 minutes. When the mixture has thickened and is pale in colour, pour in the dark chocolate and fold through to create an even mixture.
10. Pour the cooled dark chocolate into the tart tin to completely cover the caramel. Spoon lines of the melted white chocolate over the dark chocolate mixture and drag a cocktail stick through the white chocolate to create swirls.
11. Bake the tart for approx. 20 minutes until just set – the centre should still have a slight wobble when shaken.
12. Leave to cool for an hour so that it is slightly gooey when cut. Slice into portions to serve.

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LEMON & LIME TART WITH COCONUT PASTRY

SERVES  Ten

ALLERGENS  Wheat, Sulphur Dioxide, Milk, Egg, Gluten

INGREDIENTS

- 400g sweet shortcrust pastry
- 50g desiccated coconut, plus 1 tbsp. lightly toasted
- flour for dusting, pinch
- 4 eggs, free range
- 150g golden caster sugar
- 150ml double cream
- 75ml lemon juice, plus zest from 3 lemons
- 50ml lime juice, plus zest from 3 limes

METHOD

1. Preheat the oven to 160°C. Break the pastry into pieces and put into a food processor with the 50g of coconut. Pulse until the pastry is well mixed with the coconut. Roll out the pastry on a lightly floured surface until big enough to line a 23cm round loose-bottomed tart tin. Line the pastry with greaseproof paper, fill with baking beans and bake for 25 minutes. Remove the paper and beans and cook for approx. 10 minutes, until golden. Set aside.
2. Lower the oven to 140°C. Whisk together the eggs, sugar, cream and citrus juices. Sieve into a jug, then stir in the zest from 2 lemons and 2 limes.
3. Put the pastry case back into the oven, then carefully pour in the citrus filling. Bake for approx. 30 minutes until the filling is just set.
4. Leave to cool completely before serving at room temperature, or chilled from the fridge. Sprinkle with a little toasted coconut and the rest of the zests, then cut into thin wedges.

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APPLE & CINNAMON SPRING ROLLS

SERVES  Ten

ALLERGENS  Wheat, Egg, Gluten

INGREDIENTS

- 5 large bramley apples, peeled and cored
- 10g soft dark brown sugar
- 2tsp. ground cinnamon
- 1tsp. cornflour
- 20 filo pastry sheets
- 2 egg yolk, beaten
- 300g baking margarine
- 1tsp. cinnamon
- 1tsp icing sugar

METHOD

1. Cut $\frac{1}{2}$ of the apples into wedges and put them in a small saucepan with the brown sugar and cinnamon. Cook over a low heat until soft and mushy. Mix in the cornflour and cook for 1 minute more, until thickened. Set aside until cool enough to handle. Chop the remaining $\frac{1}{2}$ apple into small chunks and then fold this into the cooked apple mixture.
2. Put two sheets of filo pastry on top of each other and lay them in front of you like a diamond.
3. Preheat the oven to 180°C.
4. In a pan place the baking margarine and melt over a low heat.
5. Spoon some apple into the middle of the pastry, fold the sides in and dot with beaten yolk, then do the same with the top corner. Fold the bottom point in and tightly roll at the same time. Repeat with the rest of the mix.
6. Place onto a lined baking sheet and brush liberally with the melted baking margarine.
7. Bake in the oven for approx. 20 minutes until golden. Remove from the oven and set aside.
8. Combine the icing sugar and cinnamon. While the spring rolls are still warm, sift over a little of the sugar mix and serve.

The Accent logo is centered in the image. It features a green leaf-like icon to the left of the word "Accent" in a bold, green, sans-serif font. The background is a white wooden surface with a red apple, a brown leaf, and two lattice pies.