

A very veggie Christmas!!

Report of Veggie Cooking Workshop 3rd December, 2022



Ten of us joined Annie at the Guide HQ for some festive vegetarian cooking. Annie had selected two recipes to guide us through - a spiced chestnut and squash filo pie with feta and a roasted Mediterranean vegetable lasagna. Annie swiftly had us all chopping - many hands made light work although John had to use some heft handling the squash! Following all the chopping and slicing, the veggies were roasted in the somewhat temperamental oven, leaving us to move on to the bechamel sauce and a little more chopping. We then made the chestnut filling and started construction. Annie's top tips for filo were to cover it with a damp tea towel while working to stop it drying out and use generous amounts of melted butter to build up the layers. Annie improved the veg lasagna recipe by adding a lot of extra cheese, as Delia was found to be a little frugal on the cheese front.

Once everything was cooked, we sat down with a glass of wine to savour our efforts. Annie had also made a delicious Moroccan carrot salad and a green leaf salad to complement the pie and lasagna.

We all thoroughly enjoyed ourselves. Annie was a super teacher, patiently sharing all her cooking know-how, suggesting the best places to buy the ingredients, and where she sourced her much admired lasagna dish.