



Vegetable and Cheese Pie (Serves 6)

30ml Oil
30g Butter or margarine
3 Baby marrows, sliced
200g Mushrooms, wiped and sliced
1 Onion, chopped in GRINDER
1 garlic clove, crushed in Grinder
1 Green pepper, seeded and chopped with MINCER
500g Frozen chopped spinach
125ml Dried breadcrumbs in grinder
Salt and pepper to taste
500g Smooth cottage cheese
2 Eggs
187,5ml Milk
150g Grated parmesan cheese in GRINDER

Method:

In a large frying pan, heat oil and butter, fry all vegetables until slightly crisp. Stir in breadcrumbs, season well. Place in an ovenproof dish, set aside. In a mixing bowl beat the remaining ingredients together with MINCER until blended. Pour evenly over vegetable mixture. Bake at 220°C for 10 minutes. Reduce to 180°C and bake for a further 35-45 minutes, or until golden brown.