



Creamy mushroom pie with mashed potato top

Serves 4-6

20 g (1 cup) dried mushrooms (porcini or shiitake work well)
500 ml (2 cups) boiling water
50 g (1¾ oz) salted butter
1 onion, diced
200 g (7 oz) parsnips, diced
5 garlic cloves, minced
½ tsp dried tarragon
½ tsp dried thyme
1 tsp smoky paprika
1 tbsp wholegrain mustard
salt and pepper
2 tbsp tomato ketchup
3 heaped tbsp plain (all-purpose) flour
500 g (1 lb 2 oz) button or Swiss brown mushrooms, roughly chopped
150 g (5½ oz) oyster mushrooms, thinly shredded
250 ml (1 cup) chicken-style stock
1 x 400 g (14 oz) tin lentils, rinsed and drained
160 g (¾ cup) sour cream

Mashed potato topping

1.25 kg (2 lb 12 oz) potatoes, peeled and chopped into 2 cm (¾ oz) chunks
salt and pepper
50 g (1¾ oz) salted butter, chopped
185 ml (¾ cup) milk
100 g (1 cup) grated cheddar
1 tbsp olive oil

With a luscious, creamy gravy, three varieties of mushrooms bringing a serious umami punch and a soft mashed potato top, this pie is comfort-food heaven. I love the chunks of parsnip throughout, and the lentils make it nice and filling. The mushroom mix has some stroganoff energy from the subtle mustard flavour and sour cream. You could absolutely throw in any sad-looking vegetables you need to use up in this pie – peas, spinach or other leafy greens would be particularly nice, added right at the end.

Start by placing the potato for the mashed potato topping in a large saucepan and covering with cold water. Season with a heaped teaspoon of salt, then bring to the boil over medium heat and cook for about 20 minutes or until super soft when poked with a fork. Drain and transfer to a large bowl and add the butter, milk, cheese and a little salt and pepper. Mash for about 1 minute, until almost smooth. Take care not to over-mash the potato or it will turn to glue – a few lumps are fine.

Meanwhile, place the dried mushrooms in a bowl or container and cover with the boiling water. Cover the bowl or seal the container and let stand for 10 minutes.

Place the butter, onion and parsnip in your largest ovenproof frying pan or low-sided cast-iron pan. If you don't have either, just cook the filling in a large frying pan, then transfer to a baking dish before baking. Cook the veggies over medium heat for about 10 minutes, letting them sweat out some of their water, until starting to caramelize.

Strain the mushrooms, reserving their soaking liquid, then finely chop and add them to the pan, along with the garlic. Stir well and cook for 3-4 minutes, then add the dried herbs, paprika, mustard, 1 teaspoon of pepper, the ketchup and flour. Stir the vegetables well to coat them in the mixture and cook for 1-2 minutes (don't worry if things start to stick to the base of the pan a little). Add the mushrooms (in batches if your pan isn't big enough), the reserved soaking liquid and the stock, and cook, stirring the mixture well to help the liquid deglaze the pan, for 5-10 minutes, until the mushrooms have shrunk and the mixture is starting to thicken. Finally, add the lentils and sour cream, stirring through well. Season with salt and pepper to taste, and cook, stirring frequently, for 5 minutes. Turn off the heat and let the filling cool a little.

Preheat the oven to 200 C (400 F) fan-forced.

Blob the potato on top of the mushroom filling and use a spatula to spread it out evenly. You can make a criss-cross pattern over the top by scraping a fork through the potato. Drizzle over the olive oil and bake the pie for 10-15 minutes, until golden and bubbling. *



The Shared Kitchen

Beautiful meals, made from the basics
A cookbook by Clare Scrine