

## **Tillesse Pie**

Written by Administrator  
Wednesday, 03 June 2009 20:03 -

---

Tillesse Pie recipe

### **Ingredients & Quantities**

- 450g of Plain Flour
- 110g of Margarine
- 110g of Lard
- 60ml of Water

### **Filling**

- 2 Eggs
- 230g of Lentils
- 230g of Cheese
- 230g of Grated Carrot
- 60g of Dried Milk
- 600ml of Water (for dried milk)
- Salt & Pepper to taste
- 1tblspn of Worcester Sauce
- 60g of Onions

### **Method**

1. Make up the pastry and line a flan tin.
2. Cook lentils and then drain. Fry the onions lightly.
3. Mix together the carrots, cheese, onions, lentils, milk and beaten eggs. Add the seasoning, mustard and Worcester sauce.
4. Pour in to the pastry case and bake at 230C/450F until the pastry is cooked and the filling is set.
5. Serve hot or cold with salad.