

Layered Vegetable & Filo Pie with Fresh Tomato Sauce

There's plenty of seasonal produce available this month, so make use of all those summer flavours with this deliciously simple filo pie, courtesy of Russell's of Broadway. Don't forget to use your Buy One Get One Free voucher for the aubergines!

Ingredients

For the sauce

1kg very ripe tomatoes, peeled and chopped
1 onion, diced
4 cloves garlic, crushed
3 tbsp Olive Oil
Pinch dried chilli flakes
1 tsp dried oregano
500ml tomato juice
1 vegetable stock cube
Salt, pepper and a pinch of sugar

For the Vegetable Pie

1 large aubergine, sliced
2 red peppers, seeded and sliced
2 yellow peppers, seeded and sliced
Olive oil
Salt and pepper
1 x 500g bag spinach
50g pine nuts
100g unsalted butter
5 ripe, sliced tomatoes
1 tsp dried mixed herbs
1 butternut squash, peeled and sliced 1.5 cm thick
200g sliced leeks
100g grated Parmesan
8 sheets filo pastry
100g melted butter
Ground cumin

Method

1. To make the sauce, first warm the olive oil in a pan, add the onions and garlic. Cook slowly until soft, add chopped fresh tomatoes, stock cube and chilli flakes. Then add a pinch of sugar, tomato juice and oregano. Bring to the boil, then turn down very low and allow to cook slowly. Cook until thick and stir in salt and pepper. Keep warm until ready to serve.
2. To make the pie, take 4 sheets of Filo pastry, brush each sheet with melted butter, sprinkle with cumin, then place next sheet on top.

Repeat until all 4 sheets are used and line an ovenproof dish with the pastry.

3. Layer slices of squash on top of the pastry, season with salt and pepper and drizzle with olive oil. Place sliced tomatoes on top of the squash, season and sprinkle with mixed herbs.
4. Melt 100g butter, add washed spinach and pine nuts. Season and drain off excess butter/water and place on top of the tomatoes.
5. Place aubergine and pepper slices on a tray, season and sprinkle with olive oil, bake in a hot oven until soft and layer on top of the spinach.
6. Mix thinly sliced leeks with parmesan cheese and place on top of the aubergine and peppers.
7. Repeat method with 4 remaining sheets of filo pastry, place on top of pie, brush with melted butter. Bake for 30 mins at 160degrees C or until golden brown. Serve surrounded by the Tomato Sauce

To drink

Our wine expert, Matt from Vinology, recommends Villa Tonino Inzolia £6.99
“This is such a fun wine. Aromatic with lots of honey blossom on the nose and ripe sensual tropical fruit, it’s no wonder that this Sicilian grape is making such a splash. A great wine that everyone will love.”