

Prep: 20min Time: 1hr Serves: 4

For the coconut Bechamel sauce:

Warm coconut milk with orange zest on a low heat.

In a separate pan, melt butter and add flour. Cook until the mixture turns a golden brown colour. Gradually add the warm infused coconut milk and whisk on the stove on low heat until it reaches a semi-thick, pourable consistency. Season with salt and pepper to taste.

For the pie filling:

Heat vegetable oil in a wok. Add in the crushed garlic, ginger and dhania paste, and braise until fragrant. Add the the Findus Thai veg, pineapple and orange juice. Stir-fry for about 7 minutes, until done. Towards the end of the cooking, stir in the prepared coconut Bechamel. Season with salt and pepper to taste. Set aside to cool.

Preparing the pie:

Brush the inside of your selected oven-safe dish/dishes with butter. Line with phyllo pastry. Brush the phyllo with melted butter and add another layer. Repeat this until you have seven layers of phyllo pastry, each one brushed with melted butter. Spoon in the vegetable filling and place in oven preheated to 180 degrees for 20 minutes.

For the noodle lids:

In a pan, warm a bit of oil and add a teaspoon of the crushed garlic, ginger and dhania paste. Cook until fragrant, then add pineapple. Add the noodles and stir-fry until they are just about to dry.

Remove pies from oven and top each one with the noodle mix. Return pies to the oven and bake for a further 15-20 minutes.

(To crisp the noodles further, place them under a hot grill until they've just browned.)



Thai-veg phyllo pies with crispy noodle lids

by Saaleha Bamjee (Electric Spaghetti)

Ingredients

For the coconut Bechamel sauce:

1 cup coconut milk
Zest of one small orange
15ml butter
1 Tbsp flour

For the phyllo pies:

Vegetable oil
2 Tbsp PnP cook additions crushed garlic, ginger and dhania paste
2 packets (500g each) **Findus Wok Thai vegetables**
One half of a pineapple, chopped
Juice of the small orange
One roll PnP phyllo pastry
Butter

For the noodle lids:

Vegetable oil
1 tsp PnP cook additions crushed garlic, ginger and dhania paste
One half of a pineapple, chopped
1 packet PnP 2-minute noodles (discard flavouring)