



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Vegetable Bake by David Pengelly

### Ingredients

450g (1 lb) Carrots, peeled and sliced  
Half a butternut squash, peeled and diced  
2 Sweet potatoes, peeled and diced  
250g Baby leaf spinach  
2 Leeks, sliced  
4 Potatoes, peeled and sliced  
300ml double cream  
Seasoning

### Method

- Layer the vegetables in a buttered dish, season well, mix the cream and pour over the vegetables
- **AGA:** Bake in the roasting oven with the grid shelf on the floor and cook until the vegetables are tender - approximately 50 minutes.
- **Everhot:** place into the oven (set at 220°C) with the oven shelf on the floor and cook until the vegetables are tender - approximately 50 minutes.
- Move to the AGA simmering oven / Everhot lower oven (110°C – 120°C) to continue to slow-cook until ready to serve.