

Lord Woolton pie

A World War II dish invented by Savoy maître-chef François Lattry.

It was named after Lord Woolton, a successful businessman who was appointed Minister of Food in 1940. He instituted rationing and, in view of the drastic cut in food imports due to enemy action, promoted economical and practical recipes that worked with the rationing system. 'Lord Woolton Pie' was one of these recipes, created at the Savoy Hotel! It was intended to be a dish created by a Savoy chef, which ordinary housewives could recreate in their own homes in spite of the rationing restrictions.



Ingredients

- 1lb swede
- 1lb carrot
- 1lb cauliflower
- 1lb spring onion
- 1lb potato
- 1 teaspoon of marmite or vegetable extract
- oatmeal

Method

Cook all together for ten minutes with just enough water to cover.

Stir occasionally to prevent the mixture from sticking.

Allow to cool; put into a pie dish and cover with a crust of potatoes or wholemeal pastry.

Bake in a moderate oven until the pastry is nicely brown and serve hot with brown gravy.

Recipe for wheatmeal pastry (for Woolton Pie)

- Blend 6oz plain wheatmeal flour with $\frac{1}{2}$ teaspoon salt and 1 teaspoon baking powder.
- Rub in 1½oz each of margarine and cooking fat or lard together with 2oz raw potato
- Add enough water to make a rolling consistency.
- Roll out and use as in the individual recipe.

The official recipe as printed in the Times 26 April 1941

LORD WOOLTON PIE

THE OFFICIAL RECIPE

In hotels and restaurants, no less than in communal canteens, many people have tasted Lord Woolton pie and pronounced it good. Like many another economical dish, it can be described as wholesome fare. It also meets the dietician's requirements in certain vitamins. The ingredients can be varied according to the vegetables in season. Here is the official recipe:—

Take 1lb. each diced of potatoes, cauliflower, swedes, and carrots, three or four spring onions—if possible, one teaspoonful of vegetable extract, and one table-spoonful of oatmeal. Cook all together for 10 minutes with just enough water to cover. Stir occasionally to prevent the mixture from sticking. Allow to cool; put into a piedish, sprinkle with chopped parsley, and cover with a crust of potato or wheatmeal pastry. Bake in a moderate oven until the pastry is nicely browned and serve hot with a brown gravy.