

Spaceship Pie



I'm certain you've all been here before. Your project is finally starting to look good, the data is making sense and you're already seeing all the possible practical applications it will have when.... Your stomach grumbles loudly. You know from the sound and the gnawing feeling in your belly that you can't ignore it any longer. Neither tea nor snacking will suffice. You need something substantial. You don't trust your ettins enough not to put a poisonous food-item in it to ask them for diner. And the last time you asked your norns for a meal they nearly exploded the ship – not to mention the trail of sugar and half-eaten cheese they left in their wake. You've even considered checking out what grendels like but it seems their tastes are considerably raw and bloody.

For these dire times, I present you with: Spaceship Pie.

This staple food still requires some help from your creatures but since it can be prepped in advance and frozen, it just requires a regular reminder on your schedule to stay equipped. First set your ettins to gather **600g (1.3 pound) of tubas**. Don't throw out any **mushrooms** they might have gathered by mistake from Freyla's shroomlog or Mea's patchplants. They taste quite delicious in this dish.

Meanwhile, have your norns gather **4 carrots, 1 onion and 1 (sweet) red chili pepper**. Release some grendels in the Norn Terrarium and direct them to hunt some grazers. You only need about **400g (0.9 pounds) of ground grazer meat** for this recipe so any leftovers are their spoils of war to take with them to the jungle.

Since you can't trust any creature not to eat cheese, acquire some of it yourself. **Grated cheese** works best, but in need one can make do with a slice. Gather your standard cooking supplies: **Grazer Soup Stock, Pumperspikel Seed Oil** and some **milk**. Keep your seasonings ready: some **Albian Sea Salt**, and some **ground Chili** really carry this dish to a higher level. Note that if your norns mistakenly bring you a hot chili pepper, then you don't need the extra chili. I pass this on as a valuable lesson to my fellow Shee.

Once you have all the necessary ingredients you're ready to start cooking. And this is where I present you with the true lifehacks I've discovered about cooking. It doesn't need to be laborious affair. In fact the ship is fully equipped to do the work for you!

To start, peel and dice the tubas. Place them in a glass container (with lid) and rinse. Head over to the Desert terrarium, switch your **volcano** to the none-radiation setting so it only emits microwaves and steam your tubas for about 10 minutes on maximum power (900watt).

While the tubas cook, peel and dice the carrots, cut the pepper and add them to another glass container. At this stage add about 100ml water and the cube of stock. Place in the volcano after the tubas are ready. They need about 6 minutes on the same setting to be ready.

Next up, put a pan on the **muco hotplate**, crank up the power and add some pumperspikel seed oil. Cut the onion, mushrooms into bite-sized pieces and add the to a pan along with the ground grazer meat. Season to taste with salt and pepper.

Add some milk to the tubas and mash them up while you wait for the meat and vegetables to be cooked.

Divide the meat-mix into 4 small earthenware dishes, then add the vegetables and top off with the mashed tubas. Try to cover the meat and vegetables well. Then add the cheese as a finishing touch and head to the Norn Terrarium.

Put the **incubator** into the "danger" setting. For those of you who have tinkered with the incubator, the pies will need to cook for about 30 minutes at 200°C (392°F).

While the pies cook, you can clean up. Don't forget to throw any waste in the recycler so you don't waste any bioenergy! Enjoy a spot of tea after you're done and bon appetit!

Since it is quite a bit of work to make spaceship pie, we always suggest making a big batch 😊