

## CHEESE n ONION Pie or Pasty

You can have hundreds of permutations to this pie, simply add leeks for a LIKKY pie, grilled streaky bacon for a Bacon and cheese pie, cooked minced beef for a savoury mince, the basis of every pie is to SEASON the filling well before putting the lid on!



450g / 1 lb shortcrust or puff pastry  
25g / 1oz butter  
1 large onion, peeled and chopped  
275g / 10 oz Cheddar Cheese  
100g / 4 oz potatoes, cooked and diced  
2 eggs, beaten with a little cream  
Pinch cayenne pepper  
Salt  
1 egg for glaze.

### Method

Pre-heat the oven to gas 7, 425f / 220c.

### Pasty method

Melt the butter in a saucepan and gently fry the onions until they are transparent about 4 minutes and allow them to cool.

Put them with the cheese and the rest of the ingredients into a large bowl and mix thoroughly.

Roll out the pastry to about 5mm/ 1/4 inch thick and cut out 4-6. 15cm/ 6 inch rounds.

Put equal amounts of the cheese mixture into the centre of each round.  
Dampen the edge of the rounds with beaten egg; fold each round over to make a half moon shape.  
Turn the edges round to make, small turns (horns). Pinching and crimping the edges to seal the pasty completely. Glaze with beaten egg and place the pasties onto a greased baking sheet.  
Bake the centre of the oven, lowering the heat after 10 minutes to 350f/180c.  
Gas 4 for 30 minutes.

### **Cheese & Onion Pie method**

Roll out the pastry on to a floured surface using two thirds for the base and the rest for the topping.  
Grease and line a pie dish with the pastry.  
Melt the butter in a saucepan and gently fry the onions until they are transparent about 4 minutes and allow them to cool.  
Put them with the cheese and the rest of the ingredients into a large bowl and mix thoroughly.  
Place the mixture into the lined pie dish and top with the remaining pastry.  
Glaze with a little egg wash and bake in the oven for 30 minutes until golden brown.

For extra flavour add a little sliced apple or leeks.