

Chorley Cakes and Lancashire Cheese

Chef Sue from A Little Bit Of Heaven On A Plate

Ingredients 150g unsalted butter
Serves 4 300g self raising flour
pinch salt
cold water
150g currants
50g caster sugar
beaten egg



Method

1. Pre heat the oven to 180C fan. Make the pastry by rubbing the cold butter into the flour and salt until it resembles breadcrumbs. You can use a food processor for this bit (I do). Add the cold water enough to bind the pastry then leave it to rest for about 30 minutes in the fridge.
2. Roll out the pastry, you don't want it too thin at this stage, and use a circular cutter to cut rounds of pastry out.
3. Put a circle in the flat of your hand and brush the rim with cold water, add a few currants to the centre and about 1/4 teaspoon of sugar. Bring the edges of the pastry together to make a parcel and pinch the pastry sides to seal it.
4. Turn this over (pinched sides down) and roll out to a small circle, if you see currants poking through don't worry its suppose to look like this.
5. Place on a baking sheet and brush with beaten egg, bake in the oven for about 15 minutes.

Chorley cakes are traditionally served with a chunk of Lancashire cheese. A lovely cheese board made up of some of the different Lancashire cheeses and a stack of Chorley cakes to go with the cheeses is a really heavenly end to a meal. Or it looks quite good on a buffet table too.



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