

Cheese and Onion Pie

Servings: 1 pie (4 portions)

Ingredients: Short Crust Pastry

200g	Plain Flour
Pinch	Salt
100g	Butter
3	Egg Yolks
	Water to bind

Method: Short Crust Pastry

1. Sift the flour into a bowl with the salt and rub in the butter until the mixture resembles breadcrumbs.
2. Make a well in the centre and add the eggs and a little water and mix together until a smooth paste is formed.
3. Wrap in cling film and chill for 1 hour.

Ingredients: Filling

80g	Onion, chopped
50ml	Water
½ tsp	Butter
Pinch	Salt
Pinch	White Pepper
200g	Creamy Lancashire cheese, grated

Method:

1. Place the onions, water and butter in a pan and bring to the boil then season with the salt and pepper.
2. Allow to cook until just tender, then remove from the heat and cool. Drain the liquid off when cold.
3. Keep the cheese to one side and add when assembling the pie.

Assembly

1. Roll out the pastry and use 2/3 to line the pie tin. Bake 'blind' 15 minutes, 180C. Cool.
2. Put alternate layers of grated cheese and the onion mixture in the pie case, until the pie is full.
3. Cover with a pastry lid and brush with egg wash.
4. Bake at 180C for 15 minutes until golden.