



INGREDIENTS

Filling

- 25g butter
- 1 leek, finely sliced
- 1 tbsp thyme
- 2 onions, finely sliced
- 700g flourey potato (eg King Edward/ Maris Piper) quartered & thickly sliced
- 150ml double cream
- 125g mature cheddar, grated
- 2 spring onions, finely chopped
- Black pepper

Savoury pastry

- 250g plain flour
- 125g butter
- 2-4 tbsp cold water

- Prep time: 50 minutes
- Serves: 16

CHEESE & ONION HOMEMADE PIE

DIRECTIONS

- 01** Heat oven 200C/180 fan/gas 6
- 02** Make the pastry by putting the flour into a large bowl, add the butter and mix to form breadcrumbs. Slowly add the water until a pliable ball of dough has formed. Add more flour if too wet & more water if too dry. Chill for 30 minutes. Knead briefly and then roll out to fit into a pie dish. Trim edges and chill until needed.
- 03** For the filling, heat the butter in a pan, add the leek, thyme & onion and cook 12-15 minutes until soft and sticky. Add the potatoes to the onion mix & stir. Reduce the heat, cover & cook 10-15 minutes stirring occasionally until the potatoes break down when pressed with a wooden spoon. Pour over cream, stir and leave to cool.
- 04** Stir $\frac{1}{2}$ the cheddar and most of the spring onions through the potato and onion mix. Scatter half the remaining cheese onto the bottom of the pastry, add the potato & onion mix, top with the remaining cheese & spring onions. Bake for 40-45 minutes until the pastry is golden & filling is bubbling. Allow to cool for 10 minutes before cutting.