HEARTY & GROUNDING

Cheese and Onion Pie

PREP	COOK	SERVES
30 min	50 min	6

Vegetarian

A golden shortcrust pie filled with mature Cheddar, soft onions and potato. Comfort food from the English pantry.

Ingredients

- 500 g ready-made shortcrust pastry
- 2 tbsp butter
- 3 onions, thinly sliced
- 300 g potatoes, peeled and diced small
- 250 g mature Cheddar, grated
- 2 tbsp plain flour
- 150 ml milk
- 1 tsp English mustard
- 1 tbsp chopped chives
- Salt and black pepper
- 1 egg, beaten, to glaze

Method

1. Boil the potato for 8 minutes until just tender and drain well.
2. Soften the onions in the butter over low heat for 15 minutes until sweet and golden. Stir in the flour, then the milk and mustard, and cook for 3 minutes until thick.
3. Off the heat, add the potato, three-quarters of the cheese, the chives, salt and pepper. Let it cool.
4. Heat the oven to 200 C. Roll out two thirds of the pastry and line a 22 cm pie tin. Fill with the cheese mixture and sprinkle the rest of the cheese on top.
5. Roll out the remaining pastry for a lid. Seal the edges, cut a small steam hole and brush with

beaten egg.

6. Bake for 35 to 40 minutes until deep golden. Rest for 10 minutes before cutting.

Cook's tip

Use a proper mature Cheddar. Mild cheese vanishes into the onions, while a sharp one keeps the pie tasting of cheese.