

Cheese & Onion Pie



Recipe By FoodieBook

Ref: 512

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

675 g plain flour

250 g butter salted

250 ml whole milk

Filling

600 g cheddar cheese grated

2 onion large sliced & chopped

75 ml double cream

2 egg large beaten

50 g butter salted

1 tsp freshly ground black pepper

Glaze

1 egg small beaten

1 tsp olive oil

2 pinch turmeric ground

Method

Step 1 - Pre-heat fan oven to 180°C.

Step 2 - Make the filling by placing the butter in a frying pan with the onions & fry & stir until onions have a very slight colour, then allow to cool down to cold.

Step 3 - In a bowl add cheese, cream, beaten egg, cold onion & pepper, mix together well, set aside.

Step 4 - Use a 20 cm/9" non-stick pie tin (one with small holes in is best), grease with extra butter, place the butter & milk in a saucepan & bring to simmer then turn off the heat, in a bowl place the flour & make a well in the middle, pour the hot butter/milk into the flour & mix in with a wooden spoon until you have a smooth pastry dough, allow to cool to warm, cut 1/3 off for the lid later, with the remaining pastry roll out with a pin on a floured worktop to about 26 cm round, then lift & place in the tin with the aid of the rolling pin then push carefully into the corners of the tin, cut off any excess from the edge of the tin.

Step 5 - Make the glaze by putting in the oil & ground turmeric mixing together then add egg & beat together.

Step 6 - Take the left over 1/3 lid piece of pastry, form into a ball & roll out 22 cm circle on a floured worktop, brush the edge with the egg glaze, then do the same with the edge of the pastry in the tin, place the lid on & cut off the excess with a sharp knife around the edge, then with your thumb & forefinger crimp the edge all the way round, using a pastry brush coat the top with the egg glaze.

Step 7 - Bake the pie in the oven for 50 mins or until golden brown, when done take out of the oven & leave to cool to warm before eaten.

Suggestion & Tips

Have with a dressed salad or baked beans.