

Cheese and Onion Pie

From the Ribble Valley Inns

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. Add the eggs and a little water and mix together
2. Make a well in the centre and add the egg 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

