

Lancashire Butter Pie:



Serves 6

Ingredients - for the pastry

230g Plain flour
50g Butter
50g Lard
Salt & Pepper

For the filling

3 Large potatoes
2 Large white onions
150g Butter

Method

1. Pre-heat the oven to 180°C (fan)/gas mark 6.
2. Sift both the flour and salt into a bowl and stir in 50g butter and lard.
3. Use your fingertips to mix until it resembles breadcrumbs. Gradually pour in some cold water until the mixture begins to look and feel like pastry. Place the mixture into a plastic bag and remove all excess air, then place in the fridge and leave for around 40 minutes.
4. Peel both the onions and potatoes. The potatoes want to be cut into 'slices' rather than cubes.
5. Part boil your spuds and soften your onions.
6. Return to your pastry and pull off a third and set it aside. With your remaining pastry, line a dish.
7. Drain the potatoes and begin to create your Butter Pie. Line the bottom later with potatoes, then onions and little cubes of butter and repeat until the dish is full.
8. Season with Salt & Pepper then use the remaining pastry to form a 'lid' and poke holes through the top.
9. Cook until golden (around 30 mins) and pair it with pickled red cabbage.