

Lancashire Butter Pie by Oli Martin

*Goes lovely with some season vegetables and  
a glass of Chardonnay*

Serves: 4 people

Prep time: 2 hours

Cooking time: 2 hours



Ingredients:

#### **Truffle Potatoes (Truffle optional)**

- 1kg Potatoes (Maris Pipers are recommended)
- 200 Milk
- 200ml Cream
- 10g Truffle Paste
- 5g Truffle Oil
- Salt to taste

#### **Tart Cases**

- 50g melted butter
- 1 Pack Filo Pastry

#### **Onion Jam**

- 1kg Brown Onions
- 20ml Cab Sav Vinegar

#### **Mrs Kirkhams/Lancashire Bomber Custard**

- 3 Eggs
- 50g Double Cream
- 100g Mrs Kirkhams Lancashire Cheese or Lancashire Bomber cheese(graded)
- Pinch Salt

#### **Crispy Onions**

- 6 Shallots sliced into rings
- Milk to cover.

#### **Sweet Onion Sauce**

- 5 Shallots (sliced)
- 250ml Madeira
- 500ml Beef Stock

#### **Garnish (Optional)**

- Chives
- Truffle

## Method

### Truffle Potatoes

- Thinly slice the potatoes and arrange in layers in a baking dish (Lined with baking parchment)
- warm all the other ingredients in a pan and pour between each layer. Keep going until the potatoes are all used up.
- Bake at 150 for 60-75mins (until tender, use a knife or skewer to check) in a tin foiled tray.
- Allow to cool to room temperature and lightly press using a couple of heavy cans.
- Allow to press for 24hours to make it easier to portion. Cut out with a ring cutter slightly smaller than the tart cases.

### Tart Cases

- Cut the pastry into circles so that you get 16 circles about 8cm in diameter.
- Brush the pastry circles with melted butter and layer each on top of one another so it has 4 circles per tart per person.
- Place over similar sized greased round tart case lightly and add a second greased tart case on top to stop it springing back and so that it holds its shape.
- Bake at 150 for 12 minutes until fully golden. Release the case from the mould.

### Onion Jam

- Peel and dice the onions, add to a heavy bottom pan with oil and start to cook the onions with a pinch of salt.
- Continue to cook down the onions deglazing with water to ensure even caramelisation.
- Once they have all caramelised and no more juice is left season with Cabernet Sauvignon Vinegar and Salt.

### Mrs Kirkham's/ Lancashire Bomber Cheese Custard

- Place eggs, cream and salt into a bowl and whisk vigorously.
- Place bowl over a pan of boiling water ensuring the water does not touch the bowl and whisk continuously, cook until thick. (roughly 80degrees C)
- Add in cheese and bring mixture back to 80 degree C ensuring the cheese is all melted.
- Pour into a container and place in the fridge and allow to set and go cold.

### Crispy Onions

- Peel and slice the shallots
- cover with milk and allow to soak. (best done day before)
- Drain well.
- Cook in a deep fat fryer at 150 until golden brown.
- Drain onto kitchen paper and season well with salt.

### Sweet Onion Sauce

- Caramelise the shallots slowly in a little oil until golden,
- add madeira and reduce by half.
- Add the beef stock and reduce by half.
- Blend the sauce and reduce further if a little thin.

- Season.

### **Serving**

- Place the truffle potato in the tart case and cover with the onion jam.
- Place in a 180oc oven a cook for 7 mins until potato is hot.
- Warm the sauce.
- Pipe cheese custard into the tart case over the onion jam. Sprinkle the crispy onions over and some chives and truffle if desired!
- Pour sauce into a bowl or plate add the butter pie and enjoy!!