

Cheese and onion potato pie

6 portions

Ingredients

Pastry

Plain flour - 500g
Butter cut into cubes or low-fat spread (Cold) - 250g
Water - 5-6 tbsp

Filling

Potatoes, cut into quarters - 1kg
Cheese, grated - 350g
Onion, medium, very finely diced - 1
Milk - 50ml
Chives, finely chopped (Optional) - 1tbsp
Black pepper - Pinch

Butter or low-fat spread for greasing
Milk for brushing the pastry

Please note: No allergens are displayed on this recipe as allergens may vary between Busy Bees nominated suppliers, and external suppliers such as supermarkets. As this recipe may be used internally and externally, please check allergens carefully from any supplier produce is purchased from.

Method

Pastry

1. In a large bowl, rub butter/low-fat spread into the flour till it resembles breadcrumbs
2. Add the water a little at a time and stir with a fork till it comes together as a dough. Then use your hands to form into 2 balls. Wrap them separately in cling film and place in the fridge

Filling

1. Place potatoes in a pan of cold water and bring to the boil.
2. Once cooked drain the potatoes well in a colander and place back in the pan. Mash well then add the cheese, onion, milk and chives if using and stir together till combined.

Pie

1. Pre-heat oven to gas 5/190c/fan170c, with a metal tray inside. Lightly grease a 24 x 20cm tin
2. Take a ball of the pastry from the fridge and roll out on a lightly floured surface till approximately the thickness of a pound coin and big enough to cover the bottom and sides of the tin with a centimetre or more overhang around the top
3. Place in the lined tin, smoothing out along the sides. Prick the pastry with a fork a few times and brush the top edge with milk.
4. Place the cheese mix in the tin, till level with the top and roll out remaining pastry big enough to cover the top of the pie. Prick with a fork. Place the pastry over the top of the pie and roll a rolling pin over the top pressing down gently and this will trim the edges. Brush the top with milk
5. Place the pie on the baking tray in the oven, and cook for approximately 30-40 minutes, till golden brown on the top

Chefs Tips

1. Handle the pastry as little as possible to stop the butter melting
2. Leave pie to stand for at least 20 minutes before cutting so that the filling doesn't seep out when cutting it
3. Can be eaten warm or cold

Health and Safety tip

Make sure the filling is cooled sufficiently to eat.

