

Optional recipe of the week

It is so good to see so many of you cooking and trying these recipes.
This one is a family favourite

CHEESE AND ONION PIE

THIS RECIPE CAN BE ADAPTED IF YOU WANT TO ADD BACON AS WELL

EQUIPMENT

- Bowl,
- Fork
- Grater, if your cheese is not grated already
- Small knife
- Sponge cake tin or a dish with shallow sides
- Saucepan
- Wooden spoon
- Chopping board
- Colander or a sieve
- Rolling pin
- Oven gloves



Ingredients

- 200g onions chopped into small pieces
- 200g grated cheese
- Small amount of milk to brush the top of the pie
- 1/2 teaspoon of mustard (A Teaspoon is the smallest spoon)
- small amount of salt and pepper (check with an adult first)
- 1 packet of shortcrust pastry (or too make)
 - 300g flour
 - 150g margarine
 - Approximately 125ml water (it needs to just mix together)
 - To make the pastry rub the margarine into the flour until it looks crumbly.
 - Then add the water a little at a time, mixing with a dinner knife until it all holds together in a ball in your bowl.

METHOD

1. If you need to make the pastry do that first then:
If grating the cheese do that now

2. Chop the onions into small pieces

3. Half fill the sauce with cold water and put the chopped onions in turn on the hob.

(If you are adding chopped bacon add with the onions).

Allow to come to the boil and simmer for 1 minute approximately

4. Once it has come to the boil then turn the hob off and strain the onions well in a colander or a sieve will do then put straight back into the hot the saucepan.

5. Stir with your wooden spoon add the mustard and any seasoning. **THE CHEESE WILL MELT AND BECOME A SPREADABLE. Do not panic, its right.**

6. Leave in the saucepan until you have rolled out the pastry.
Take 2/3 of your pastry for the bottom of your pie.

Roll out the pastry making sure you have allowed it to cover the sides **(TIP put flour on the worktop then stand your dish on top. draw a circle in the flour allowing for the depth of the sides. put your pastry in the middle and roll it out to the size of the circle).**

7. Add the cheese mixture into your pastry lined dish.

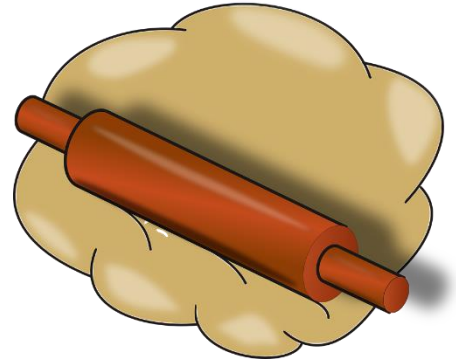
8. Take the 1/3 of pastry left and roll into a circle to fit the top of your pie.

9. Put the pastry on the top seal the edges by using a fork to indent the edges

10. Finally brush a little milk on the top of the pie and cook it for approximately 25 minutes until it is golden brown. **Oven temperature 160 C or Gas 4**

using oven gloves carefully take out of the oven.

11. This can be eaten hot or cold.



ENJOY!!