

CHEESE, ONION AND POTATO PASTY

900g puff pastry	4 medium potatoes, diced small
2 medium onion	400g cheddar cheese
2 eggs	Salt & Pepper

METHOD

- 1- Pre heat the oven to 180 degrees.
- 2- Peel and chop the potato into small chunks. Finely slice the onion. Grate the cheese.
- 3- Fry the onions and potato in olive oil for 10 minutes.
- 4- When slightly cooled mix with the grated cheese in a bowl. Season with salt and pepper.
- 5- Cut the pastry into circles.
- 6- Place a small amount of the filling on half of the circle. Brush the edges with beaten egg and fold over. Crimp to seal the pastry edges together.
- 7- Lay the pasties on a lined baking tray and brush with the beaten egg.
- 8- Bake for 30 minutes in the oven.