



Innkeepers™ pasties

Perfect for a picnic, these tasty cheese, onion and potato pasties are a real crowd-pleaser, but could also make a more filling dinner alongside a pile of freshly steamed vegetables.

Ingredients

- 300g Potatoes
- 400g Innkeepers™ cheese
- 1 Onion
- 6 Sheets ready-rolled short crust pastry
- 1 Egg
- Butter for greasing

Method

1. Pre-heat the oven to 200oC.
2. Peel, dice and boil the potatoes until soft and cooked through.
3. Peel, finely chop and fry the onion until softened.
4. Grate the Innkeepers™ cheese into a mixing bowl and combine with the potatoes and onion.
5. Grate the Innkeepers™ cheese into a mixing bowl and combine with the potatoes and onion.
6. Beat the egg and brush a little around the edge of each pastry circle and place another pastry circle on top.
7. Using a fork, crimple the edges and brush over the remaining egg.
8. Transfer the pasties to a greased baking sheet and bake in the oven for 20 minutes until golden brown.
9. Serve immediately.