

05/19/05 - Cheese and Leek Pie

(This is my Mum's recipe and she was never a great one for weights and measures)

Ingredients:-

Shortcrust pastry ? enough to line a pie plate or maybe a flan case, plus plenty to cover the cheese and leeks which will start as a great dome before melting on cooking.

Leeks ? it's up to you!

Grated cheddar cheese ? at least two double handfulls.

Milk or beaten egg to glaze.

Method:-

Grease plate or flan tin.

Roll out pastry ? I would suggest 1 part for the base to two parts for the lid.

Line the base.

Cut leeks into 1 to 2 inch lengths and boil or steam lightly till just tender then place on base.

Throw on as much grated cheese as you can handle.

Mum's resembled a sugar loaf mountain at this stage!

Dampen base edges with water and throw on the pastry lid.

Trim and knock up edges to seal. Cut a little slit in top for escaping steam.

Bake on Gas 5 ? 6 for about half an hour.

(It's a while since I made this and I don't remember using a pie funnel but there's no reason not to if you wish.)

Thanks to Helen on plot 26. The second of many...so please get emailing...