**Cheese & Onion Pasties**



(12 pieces)

**Ingredients;**

6 sheets ready Rolled puff pastry, cut each square into 2 to give 12 pieces

2 onions, quartered

500 grams potatoes, peeled and cubed into 3cm

125 grams Milk

250 grams Cheddar Cheese, cut into cubes

20 grams Butter

salt and pepper to taste

1 egg, beaten for brushing pastry

**Method;**

1. Grate cheese and set aside.
2. Peel and chop potatoes very small and set aside.
3. Chop onions finely and add to pan.
4. Add butter, cook onions in a pan for 5 mins on low heat until soft.
5. Add potatoes, salt and milk, cook 25 mins.
6. When potatoes are soft, add butter.
7. Season with salt and pepper.
8. Pre heat oven to 200c while filling is cooling.
9. When cooled, spoon filling onto one half of the pastry, brush pastry edges with beaten egg, fold over to form a square sealing edges with a fork.
10. Cut steam slashes onto top of pastry. Brush over with beaten egg.
11. Place on a baking tray lined with baking paper. Bake in oven for 20 minutes until golden.