



Tarte Owt of Lent

Ingredients:

Shortcrust pastry

100g Cheshire Cheese

150ml single cream

1 eggs

Pinch of salt and pepper

Egg yolk to glaze

Grease a pie dish with butter.

Roll out 2/3 of the pastry to make the pie base.

Cut the cheese into chunks and bash it in a mortar and pestle.

In a large bowl put the pounded cheese, whisked egg, cream, salt and pepper and mix together.

Place the mixture into the pastry base.

Roll out the remainder of pastry and put on the lid – seal and glaze with egg yolks.

Bake at 220°C for 40 minutes or until golden brown