



Cheese and Onion Pasties

4 Portions



Easy

up to 15 Min.



Ingredients:

For the Pasties:

450 g Ready Rolled Puff Pastry
250 g Onions (finely chopped)
30 g Unsalted butter
ground black pepper
about 10 g Chives (to your taste preference)
1 Medium Egg
250 g Mature Cheddar (Grated)

- 1 Now let's see how to make these cheese and onion pasties; preheat your oven to 200°C/180°C/Gas Mark 6. Line a baking tray with baking parchment and set aside.
- 2 Pop your butter and onions in a pan over a medium heat and cook for about 5 minutes until the onions have softened. Leave in the pan to cool slightly.
- 3 Meanwhile roll out your block of pastry to about about ½ cm thickness. Cut the pastry into 6inch circles, you can you the base of a cake tin as a guide to cut around. Lay the circles of pastry on the prepared tray.
- 4 In a bowl mix together the grated cheese, onions, pepper and chives. Place a dollop of the mixture in the centre of each circle of pastry - be careful not to over fill the pasties as the mixture will spill out as it bakes.
- 5 Fold each circle in half and crimp the edges together to create a pasty shape - you can use a fork to help create the crimped edges.
- 6 Brush the top and sides of each pasty with your beaten egg to glaze. Pop in the oven and bake for 25-30 minutes until the pastry is golden brown.



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7 Your cheese and onion pasties are best enjoyed warm!



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