**Cheese and Onion Pie**

**Ingredients**

**Filling:**

1 medium potato peeled and cubed

2 white onions finely chopped

50ml whole milk

50ml double cream

150g Cheddar cheese grated

1 tbsp plain flour

½ tsp English mustard

Salt & pepper

**Method:**

* Line a pie dish with short pastry and roll enough for the lid
* Boil the potato cubes until soft, drain
* Fry the onions over a low heat in a little oil until soft
* Add the flour and make a roux
* Add in the cream and milk and bring to simmer stirring until the mixture thickens
* Take off the heat, add in the mustard potatoes and cheese
* Carefully mix until combined allow to cool
* Blind bake the pie base until pastry is pale
* Take out and add the filling
* Fix the lid on with brushed egg wash around the edge
* Brush egg wash on the lid and cut in a vent
* Bake at 180°C for 20-25 minutes or until the pie is golden brown