

Clarendon Cheese Pies – Old School Style

Makes 4 – 6 pies

Ingredients

1 roll ready-made puff pastry

400 – 600g grated cheddar

1 egg, beaten (or milk)



What to do

1. Heat the oven to 210° C.
2. On a floured board, roll out the puff pastry to your preferred thickness for pies (about 0,5cm).
3. Cut 4 or 6 rounds – about 16 cm in diameter. A side plate makes a suitable template.
4. Place about 100g of grated cheese in the centre of each round.
5. Brush the edges of the pastry and then fold over, crimping firmly to seal the edges.
6. Place the pies on a greased baking sheet and then bake for about 20 minutes and when they are golden brown and puffed up.

Notes:

- This is my version of a popular pastry that we used to buy from the school tuck shop in the 1970s.
- Make sure that the pastry is sealed and that no cheese escapes – if you don't, you'll have pastry shells.
- To pimp them:
 - sprinkle some fresh herbs (like oregano or thyme) over the cheddar
 - add some thin slices of raw onion or caramelised onion to the cheese
 - substitute the cheese with a mixture of finely shredded raw spinach, caramelised onion and blue cheese
- These work well as canapés: use an 8 – 10 cm cookie cutter instead of a side plate.

