

# COLLIER'S<sup>®</sup>

## POWERFUL WELSH CHEDDAR

### **Colliers Homity Pie**

#### **Pastry**

150g (6oz) Plain Flour  
50g (2oz) Butter  
25g (1oz) Lard  
25g (1oz) Colliers Cheddar Cheese, finely grated  
Cold Water

#### **Filling**

300g (12oz) Small Waxy Potatoes, cut into bite sized cubes  
1 Tbsp Sunflower Oil  
1 Medium Onion, sliced  
1 Leek, sliced  
2 Cloves of Garlic, finely chopped  
1 tsp Sugar  
4 Tbsp Single cream or milk  
1 Egg, beaten  
Fresh Thyme a couple of sprigs or a pinch of dried thyme  
225g (9oz) Colliers Cheddar Cheese, grated  
Salt & Pepper  
Cayenne Pepper

1 x 20cm / 8 "Quiche Dish or Pie Tin and preheat oven to 190°C, Gas Mark 5

Firstly make the pastry. This can be done by hand or in the food processor.  
Place all the flour & fats into a bowl or into the food processor. Rub in by hand or

whiz until the mixture resembles fine bread crumbs. Add the Colliers Cheese. Now add the water & mix to form dough. Wrap and place in the fridge to rest.

Filling – Boil the potatoes for 10 minutes until cooked, drain and allow to cool. At the same time in a frying pan add the sunflower oil, onions and leeks and sauté over a medium heat for 10 minutes, stirring occasionally. Now add the garlic and sugar and cook for a further 5 minutes. Remove from the heat and allow to cool.

While everything is cooling, roll out the pastry and line the tin.

In a large bowl add cream, egg, thyme and mix well together. Now add the cooked potatoes, onion & leek mixture and grated Colliers Cheddar and gently mix together, season with salt & pepper.

Fill this mixture into the pastry case, no need to level. Sprinkle over some cayenne pepper.

Bake in the centre of the oven for 30 to 35 minutes until golden.

Delicious served warm or cold