

Cheese & Onion Pasties, Chips & Beans



Ingredients

- 500g potatoes, peeled and quartered
 - 1 onion, diced
- 150g cheese, grated
 - 1 egg, beaten
- 1 puff pastry
 - 1/4 tsp mustard
- Tin of baked beans

For the homemade chips:

- 800g potatoes

Methods

1. Put the potatoes in a pot with cold water. Cover and bring to the boil.
 2. Simmer for 20 mins until soft. Drain and mash.
 3. Preheat the oven to 220C or gas mark 7.
 4. Combine the mashed potato, cheese, onion and mustard and mix well.
 5. Sprinkle some flour on the work surface and rolling pin.
 6. Roll out the puff pastry to your desired thickness (about the same as a 10p coin).
 7. Cut circles in the pastry, I used a mug for this.
 8. Put a tsp of mixture on the pastry (just off centre).
 9. Fold the pastry over the mixture, making sure the edges are pressed down to prevent leakage, crimp the edges using a fork.
 10. Crack the egg in a bowl and whisk with a fork for a few seconds.
 11. Brush the egg over the pastry.
 12. Bake for 15 mins until golden brown.
- ### Let's make the homemade chips:
1. Peel and cut the potatoes into chips.
 2. Put into a colander and sit them under running cold water until the water runs clear.
 3. Drain and dry the potatoes thoroughly.
 4. Heat the oil in a large pan over a medium heat.
 5. Put the chips into the hot oil and fry for about 10 minutes until softened but not coloured.
 6. Remove the chips from the oil and drain on kitchen paper.
 7. Increase the heat of the oil.
 8. Put the chips back in and fry for another 3-5 minutes until golden.
 9. Drain on kitchen paper.
 10. Serve with beans heated up as per the tin instructions.