



cheese Love

CHEESE & MUSHROOM POT PIE

INGREDIENTS

- 2 tbsp oil
- 1 onion, chopped
- 4 cloves garlic, chopped
- 1 leek, sliced
- 4 cups mushrooms, sliced
- Salt to taste
- Freshly ground black pepper
- 1 tbsp dried thyme
- 2 tbsp all purpose flour
- 2 cups stock
- 1/2 cup milk
- Cheese Love Cheddar Cheese
- Grated Puff pastry
- 1 egg, for egg wash

INSTRUCTIONS

- 1** In a pan, heat oil and add the onions. Cook until translucent.
- 2** Add the garlic and leek and cook for another 2-3 minutes.
- 3** Add the mushrooms, salt, pepper and thyme and cook for 3-5 minutes or until the mushrooms have cooked.
- 4** Add the flour and stir. The mixture should become dry and almost stick to the pan.
- 5** Add the stock and milk and let come to a simmer. The mixture should have now thickened.
- 6** Let it cool slightly and then place the mushrooms in an oven proof dish and top with cheddar cheese.
- 7** Brush the edge of the dish with the egg wash and layer the pastry on it. Use a fork to press the pastry into the edge. Brush the pastry with the egg wash.
- 8** Bake in a preheated oven at 180C for 22-24 minutes or until pastry is golden brown.