



photography vanessa lewis 0825611506

Quick Savoury Pie (Souttert)

(8 - 12 servings)

- 250 ml cake flour
- 125 g butter
- 200 g cheddar cheese, grated
- 100 ml spring onion, finely chopped
- ± 800 g combined variable ingredients (see below)
- 750 ml milk or evaporated milk or cream
- 6 large eggs
- 5 ml mustard powder
- 2,5 ml salt
- paprika (to sprinkle)

1. Pre-heat the oven to 170 °C and grease 1 large rectangular (±35 x 25 x 6 cm) or 2 smaller round (22 cm) **ovenproof dishes** well with butter.
2. Rub together the flour and butter or margarine until it resembles crumbs and sprinkle about $\frac{3}{4}$ evenly onto the base(s) of the dish(es).
3. Press down lightly to form an even layer.
4. Sprinkle half of the cheese and half of the onion or spring onion over the crumbs as well as the additional ingredients selected from the list below.
5. Beat together the milk, eggs, mustard powder and salt and spoon the liquid over the other ingredients with a **soup ladle** in order not to disturb the bottom layer in the dish.
6. Sprinkle the remaining onion, cheese and crumbs over the liquid and bake about 30 minutes for the large and 25 minutes for smaller pies until golden and set.
7. Serve warm for breakfast or tea-time or with a salad for a light lunch or supper.

Additional Ingredients for Variations for Quick Savoury Pie

Select from the list below or make your own combinations.

Chicken & Mushroom or Mushroom & Ham Pie

Combine cooked shredded chicken with sautéed sliced mushrooms or mushrooms and shredded ham.

Bacon or Bacon & Broccoli or Leek Pie

Use bacon on it's own or combine fried chopped bacon with lightly boiled broccoli or sautéed leek.

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