



The Ham in this recipe is a third of the small smoked Ham joint we opened the other day for the Ham & Egg salad from the local Continently shop. To be fair this isn't the most photogenic Pastry gig we've ever created. Party because the Gluten free pastry was left overs we'd frozen and possibly because we jammed too much filling in it! But it was really tasty regardless of looks.

Ingredients:-

Pasty (Pre rolled will do just fine)

2 medium Potatoes

1 medium Onion, chopped

Ham, cut into fine strips

Cheese, grated

Margarine

Salt & Pepper to season

Method:-

- (1) Peel and quarter the Potatoes.
- (2) Boil until reasonably soft, drain, mash and set aside to cool.
- (3) Fry the Onion in a little Margarine until softened, season with Salt & Pepper.
- (4) Add the Ham strips to the Onion and simmer gently for 5 minutes then set aside to cool.
- (5) Roll out the Pastry on a floured surface.
- (6) Once the filling components have reasonably cooled mix the Ham & Onions with the grated Cheese and add the mashed Potatoes.
- (7) In the middle of your rolled Pastry add the filling in a sort of flattened heap.
- (8) Fold the edges and sides of the Pastry to create an open parcel.
- (9) Move the parcel to a foil lined oven tray and fold the foil around the edges of the parcel to prevent it from spreading in the oven.
- (10) Place in the oven at 180c for 30 to 45 minutes until the pastry is browned and slightly crispy.

We served ours with home made chips, Peas and Brown Sauce. It looked a bit like an open Pastry after all!