

SAVOURY CHEESE FLAN

SERVES 4-6

INGREDIENTS

PASTRY

225g/8oz PLAIN FLOUR

PINCH SALT

50g/2oz LARD DICED

50g/2oz MARGARINE

COLD WATER TO MIX ROUGHLY 30ml/2TBSP

FILLING

50g/2oz CHEESE GRATED

25g/1oz OATS

1 EGG

125ml/ $\frac{1}{4}$ PINT OF MILK

MARMITE

METHOD

1. PREHEAT OVEN TO GAS MARK 5, 180c OR 350f
2. MIX FLOUR AND SALT IN A BASIN AND RUB IN FAT.
3. USE A ROUND BLADED KNIFE TO CUT AND STIR AND MIX WITH THE COLD WATER TO FORM STIFF DOUGH.
4. TURN THE DOUGH ONTO A FLOURED SURFACE AND KNEAD LIGHTLY.
5. LINE A PIE PLATE WITH THE PASTRY.
6. SPREAD MARMITE THINLY ON THE PASTRY AND COVER WITH OATS
7. ADD THE GRATED CHEESE
8. BEAT EGG AND MILK TOGETHER IN A JUG AND POUR OVER THE CHEESE
9. BAKE IN THE PRE HEATED OVEN FOR 25-30 MIN

SERVE WITH A NICE CRISP SALAD