

THE LARDER PRESENTS..

REMEMBER: ALWAYS WASH YOUR HANDS THOROUGHLY BEFORE TOUCHING AND PREPARING FOOD









Dough:



- 250g Yoghurt
- 125ml Oil (approx. 8 Tbsp)
- 250g Self Raising Flour
- 1 Tsp Salt

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Filling:

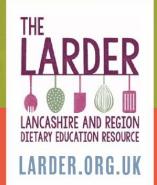
- 1 Egg
- Pinch Black Pepper
- 1 Tbsp Cream Cheese
- 100g Crumbly Cheese

- Oven
- 2 Mixing Bowls
- Baking Tray
- Spoon





ALLERGY INFO: RECIPE MAY CONTAIN OR COME INTO CONTACT
WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK



METHOD



- Preheat the oven to 180C/350F/ Gas Mark 6
- 2. Mix the yoghurt, oil, flour and salt in a bowl to form a dough.
- 3. In as separate bowl mix crumbly cheese, egg, cream cheese and black pepper to form the filling.
- Take walnut sized pieces of dough and flatten them to a circle shape either by flattening onto a floured 8. work surface or in your hands.
- 5. Put a tablespoon of the filling in the middle of the pastry and fold over

the pastry close into a half moon (semi circle) shaped pie.

- Repeat until all ingredients have been used up.
- 7. If you want you can glaze the pies by brushing them with a little milk or an egg wash (one egg yolk mixed with a little water).
- 8. Bake for 25-30 minutes until golden brown.

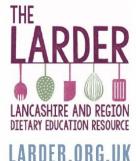
LIKE AND TAG THE LARDER

SHARE YOUR PHOTOS OF YOU SHOPPING COOKING AND ENJOYING THE RECIPES



PLEASE TAG YOUR
PHOTOS WITH
#THELARDERKITK





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