



CHEESE PIE

PREP | COOK | SERVES
15min | 25min | 4-6



INGREDIENTS

- 2 ready-made puff pastry sheets
- 300ml whipping cream
- 2 eggs
- 100 g Wildwood (*grated*)
- 100g Grand Trunk (*grated*)
- 100g Homecoming (*grated*)
- 1 tablespoon corn starch
- ¼ teaspoon salt
- dash pepper
- dash paprika
- dash nutmeg

DIRECTIONS

1. Preheat oven to 220 C / 425 F.
2. Use 2 ready-made puff pastry sheets and place in 8" pie shell. Cut to size of pie shell and poke the base with a fork.
3. Put whipping cream and eggs into a bowl, mix well.
4. Add cheeses, corn starch, salt, pepper, paprika and nutmeg to bowl, stir.
5. Add cheese mixture to pie base, spread evenly.

Bake: Approx. 25 minutes toward the bottom of the oven (preheated to 220 C / 425 F) Remove from oven, place pan on wire rack and remove from pie shell and serve.

CHEESE PIE RECIPE INCLUDES:

Homecoming, Grand Trunk, Wildwood Cheese

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Recipe created by Jolanda Weber/Stonetown Cheese

BAKING TIP

Every oven has a hot spot. Be sure to rotate your pan 180° halfway through baking to ensure an even bake.

Note: Open your oven as little as possible to keep all the heat inside.