

# Leek and Potato Pie

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*This is a twist on the classic leek and potato soup. Serve it with some steamed vegetables for a hearty, delicious dinner.*

## Ingredients:

500g shortcrust pastry, shop-bought or handmade  
1 egg  
3 leeks  
450g baking potatoes  
150g cheddar cheese  
Salt and pepper  
1 tsp. dried thyme  
Knob of butter

## Directions:

1. Finely chop the leeks. Place them into a large pan with the butter, salt and pepper and thyme and cook them very slowly on a low heat for a good 20 minutes or so.
2. Meanwhile, chop the potato into thin slices and place them in a pan of cold salted water. Bring to the boil and cook them for five minutes, then drain them.
3. Stir the cooked drained potatoes into the leeks and add more seasoning if necessary. Leave the mixture to cool.
4. Heat the oven to 200C. Divide the pastry into two pieces and then roll one of the pieces out to the size of a dinner plate.
5. Transfer the first piece of pastry to a baking sheet. Roll out the other piece of pastry, along with any trimmings to a circle shape that's about five centimetres bigger than the first one.
6. Pile the leek and potato filling onto the centre of the first pastry circle, leaving a gap around the edges of at least 4cm. Brush this edge with egg wash and then drape the other pastry ring over the top of the pie, neatening the edges and pressing the pastry together all the way around the pie with your thumb. Cut a hole into the top of the pastry to let steam out and brush all over with egg wash.

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