

Pepper Pie

Serves: 4

Ingredients



Short crust pastry to line a pie plate 8 inches in diameter

2 medium sized peppers

125g curd cheese

4 eggs beaten

30ml chopped parsley

15ml chopped thyme

25g butter

1 medium onion, thinly sliced

1 large garlic clove, finely chopped

1. Preheat oven to 200C (400F gas 6). Make the pastry and set it aside to chill.

2. Char the peppers and skin them. Core, de-seed them and chop the flesh. Put the cheese in a bowl and beat the eggs, mix in the peppers, parsley and thyme. Melt the butter, stir in the onion and garlic and cook until golden. Mix them into the cheese, eggs and peppers.

3. Use two thirds of the pastry to line the pie plate. Pour in the filling, and use the pastry that is left over to cover the top. Seal the edges and brush with the beaten egg or milk.

4. Bake for 30 minutes and until top is golden brown.