

# Let's Cook for VE 75 Day!



**Healthworks**  
the community health charity



## Homity Pie

### What you need:

- 4 potatoes — chop and boil until tender.
- 2 leeks — chopped
- 1 apple peeled and chopped
- Garlic
- 1 egg —whisked
- 6oz flour
- Butter for frying and greasing tin
- 6 oz. cheese—grated
- Thyme — dried or fresh—to your taste
- Salt & pepper
- Shortcrust pastry is made from 6oz flour and 3oz butter or margarine

Substitute as necessary if you are allergic to any ingredients

### How to prepare:

1. Pre heat the oven to 180°C.
2. Make the pastry using the flour and margarine— rub together into bread crumbs, bind together with water to make a dough.
3. Roll the dough out and line a greased baking dish and cook for about 10 minutes—so it is half cooked.
4. Put the leeks into a pan with the garlic and fry using the butter until soft, add the thyme and chopped apple and mix.
5. Drain the potatoes and add to the leek mixture.
6. Add the egg to the mixture, some butter, half of the cheese, season to taste and mix loosely.
7. Put the mixture on top of the pastry, sprinkle on the rest of the cheese.
8. Cook in the oven until the top is golden brown .
9. Then serve.

Enjoy!

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