



## **Name of the recipe: Onion pie**

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**Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

**(Makes 2)**

### **Ingredients for the crust:**

1. 1.1/2 cup plain flour
2. 1 pat 125 gr butter
3. 2 eggs
4. Salt and pepper to taste
5. A little milk if needed to blend everything together

### **To prepare the dough:**

1. Join all the ingredients together, work the dough a little;
2. Grease a baking tin;
3. Roll out the pastry with a rolling pin or stretch with your fingers onto the tin;
4. Prick the pastry with a fork.

### **For the filling:**

1. 8 onions, chopped as you wish;
2. 2 eggs;
3. 1 tin or pack 200cc wholecream;
4. A little chopped bacon;
5. Salt & pepper

### **To prepare the pies:**

1. Sauteé the onions, let cool a little;
2. Drain the liquid;
3. Fry the bacon finely chopped and let dry;
4. Add the eggs, the cream, salt and pepper;
5. Pour onto the raw dough;
6. Bake on high oven 175° for approx. 30 mins