



Baking with Gary (and Lilly)

CHEESE & ONION ROLLS (page 1)

Prep: 25 minutes

Cook: 1 hour (plus chilling)

Serves: 8

Ingredients:

1 egg, beaten

Ketchup or brown sauce, to serve

For the pastry:

300g plain flour, plus extra for dusting

1 tsp mustard powder

Pinch of pepper

200g block butter, very cold

For the filling:

2 medium potatoes

30g butter

2 onions, sliced

½ tsp mustard

1 tsp thyme

200g mature cheddar

Handful of gherkins or pickled onions (or a mixture), roughly chopped





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CHEESE & ONION ROLLS (page 2)

Method:

1. To make the pastry, sift the flour into a large bowl. Grate the butter into the flour, dipping the end of the block in flour from time to time to prevent it from clumping. Stir in the flour and butter together using a table knife.
2. Stir in the mustard powder. Add pepper and 1 tsp of salt.
3. Pour in 120ml of ice cold water, mix and bring together to form a dough. Flatten the dough into a disc, wrap in cling film and chill in the fridge for 1 hour.
4. Meanwhile, make the filling. Cook the potatoes in a pan of salted water until tender, then drain and steam dry for a few minutes before mashing and leaving to cool. Melt the butter in a frying pan until foaming. Add the onions and a pinch of salt and cook, stirring occasionally, over a medium heat until they're completely soft and starting to caramelize. Add to a bowl with the potato. Once cool, stir in the thyme, mustard, cheese, gherkins or pickled onions and season to taste. Set aside.
5. Line a baking tray with baking parchment. On a lightly floured surface, roll the pastry out into a large rectangle approximately 3cm thick. Cut the pastry into 8 equal rectangles, then divide the filling equally between thyme, leave 5cm at each end. Brush the exposed pastry with egg, then fold, press the edges to seal, repeat with each roll. Transfer to a lined baking tray and chill in the fridge for 20 minutes.
6. Heat oven to 200c/180c fan/gas 6. Take the rolls out of the fridge, brush all over with the beaten egg. Bake on the top shelf of the oven for 40 minutes. Serve hot or cold with your choice of sauce.

