

100g plain flour
75g cheese
50g butter
1 egg



1. Pre-heat oven to gas mark 6/200°C
2. Rub the butter into the flour until it looks like breadcrumbs
3. Grate the cheese and stir into the breadcrumb mixture
4. Crack the egg into a jug and whisk with a fork
5. Add the egg slowly to the breadcrumb mixture and mix until combined
6. Turn out onto a floured surface and roll out until 1.5cm thick.
7. Put onto a lined tray and cook for around 12-15 minutes

