

## Ham and Cheese Pie

This is a delicious leftover ham recipe that can be prepared ahead of time.

Chilling Time: 10-15 mins, but you can chill overnight if you wish and is convenient.

Cooking Time: 20-25 mins.

### Cheese Pastry Ingredients

Flour - 2 Cups

Salt - half a teaspoon

Butter - 120 grams

Tasty Cheese - grated, 1 Cup

Water - 1/2 cup

### Pie Filling

Butter - 3 tablespoons

Flour - 3 tablespoons

Paprika - 1/4 teaspoon

Milk -1.5 cups

Ham Cubes - 1.5 cups

Cooked Diced Potatoes - 1 cup

Cooked peas or diced carrots - 1 cup

Hard boiled eggs - 2

Freshly ground black pepper

### Pastry Preparation

Prepare the pastry. Sift the flour and salt into a bowl. Cut or rub in the butter until the mixture resembles coarse breadcrumbs. Add the cheese. Stir in sufficient water, a little at a time to make a stiff dough. Wrap in plastic wrap and chill for 10-15 mins.

### Filling Preparation

Melt the butter in a saucepan. Add the flour and paprika and cook for one minute, stirring constantly. Stir in the milk and bring just a gentle simmer. Cook for 2 minutes then remove from heat and let cool.

Stir the ham, potatoes, peas or carrots and eggs into the sauce mixture. Season with black pepper. Turn the filling into a greased, medium oven proof dish with a rim.

Moisten the rim of the dish with water. Cut a strip of pastry of pastry and place around the rim of the dish. Then cover the dish with pastry. Press to seal onto the rim and trim the pastry to the shape of the dish. Cut slits into the pastry to allow steam to escape.

Bake in a preheated oven at 220 degrees Celsius for approximately 15 minutes or until; pastry is golden brown on top.

A delicious recipe you can prepare ahead of time and make good use of that leftover ham.