



## Cheese and Onion Triangles

### Ingredients

50g Cheddar cheese  
½ small onion  
100g plain flour  
50g butter or margarine  
2 – 3 x 15ml spoons cold water  
1 egg



### Equipment

Weighing scales, chopping board, grater, knife, mixing bowl, sieve, measuring spoons, palette knife, flour dredger, rolling pin, spoon, fork, 2 small bowls, pastry brush, fish slice, baking tray.



### Method

1. Preheat the oven to 180°C or gas mark 4.



2. Prepare the cheese and onion filling by grating the cheese



3 Then slice the onion very thinly



4. Mix the cheese and onion together in a small mixing bowl



5 Make up the shortcrust pastry bysift the flour into the bowl;



6 Then rub the butter or margarine into the flour, using your fingertips, until it resembles breadcrumbs;



7. Add the cold water and start to mix together;



8. Mix to form a firm, smooth dough.



9. Roll out the pastry into a square, on a floured surface.



10 Cut the square into quarters using the palette knife.



11. Share the cheese and onion filling in the middle of the square.



12. Next, break the egg into a small bowl and beat with a fork, brush the edges of the pastry with beaten egg.



13. Fold over each pastry and pinch them together all the way along.



14. Transfer them onto the baking tray.



15. Bake for 20 minutes, until golden brown.

