

SNOWDONIA ROCK STAR CHEDDAR,
SPRING ONION & POTATO TURNOVER

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

SNOWDONIA ROCK STAR CHEDDAR, SPRING ONION & POTATO TURNOVER

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Ingredients

SERVES 4 PORTIONS

WE071 Snowdonia Rock Star Cheddar, grated	150g
CP262 Traclements Wholegrain mustard	15g
Sunflower Oil	15ml
Spring onions, trimmed and finely sliced	6 each
Floury potatoes, peeled and cut into ½ cm dice	150g
Plain flour, for dusting	10g
Puff pastry, sheet	370g
Medium egg, beaten	1 egg

Method

1. Heat the oil in a large frying pan, at a medium heat. Add the spring onions and potato and cook gently for 4-5 mins, until slightly softened. Set aside to cool a little.
2. Stir the cheese and mustard through the potato mixture. Season to taste.
3. Lightly flour the work surface. Roll out the pastry, using a 4 inch cutter, cut out 10 circles. Lightly roll out, spoon some of the mix in the middle, brush the egg around the edges.
4. Fold the pastry over to seal, crimp with a fork. Transfer to a baking tray lined with baking paper and chill for 30 mins. Preheat oven to 190°C.
5. Brush with egg. Bake for 30 mins until golden and well risen.



SNOWDONIA ROCK STAR CHEDDAR TURNOVER

with spring onion & potato

Snowdonia Rock Star Cheddar

Rock Star is a distinctively rich cave-aged Cheddar, is matured to perfection within Welsh slate caverns in the heart of Snowdonia.

Tracklements Wholegrain Mustard

Earthy, piquant and utterly delicious. Stir through cheese sauce or mash for a robust tang and an attractive speckle.
