

## Hommity Pie

200g (8 oz) plain flour  
100g (4 oz) butter or margarine  
4 large potatoes, peeled  
1 onion  
2 cloves garlic  
3 tbsp soy sauce  
Salt and pepper  
200g (8 oz) cheese, grated

### EXTRAS:

2 tbsp fresh parsley, chopped OR 1 tsp dried parsley

### *Flan or Ovenproof dish*

1. Cube potatoes. Cook in boiling water for 15 minutes until soft.
2. **Make pastry:** Rub fat into flour until it looks like breadcrumbs. Add 2 tbsp water and stir in with knife. GRADUALLY and CAREFULLY add more water until mixture will become a dough. Use hands to try and bring it together.
3. Roll out pastry and line ovenproof dish.
4. Put onion, garlic, potatoes, parsley and soy sauce into saucepan. Stir CONTINUOUSLY until well mixed together.
5. Place potato mixture into pastry case and cover with grated cheese.
6. Place in oven for 30 minutes until cheese is golden brown.