

Marianne's Swiss Pie





Ingredients and Preparation

SERVINGS

Serves 2 People

INGREDIENTS

300g Home Made Pastry or Puff Pastry
100g Creme Fraiche
100g Gruyere Cheese
1 Medium Sized Tomato
1 Large Hard Boiled Egg
1 Uncooked Egg
1 Green or Red Pepper ca. 200g
80 – 100g Parma Ham
1/4 Teaspoon Rosemary
1/4 Teaspoon Tyme
1/4 Teaspoon Marjoram
1/4 Teaspoon Salt

SUGGESTED PANS AND DISHES

1 Medium Sized Flat Baking Tray
1 Medium Sized Mixing Bowl

PREPARATION

! Pastry Tip : Although puff pastry can be used, you may prefer to make your own.

Line baking tray with greaseproof paper and grease.

Peel the tomato and discard seeds.

Dice the tomato, Gruyere cheese, hard boiled egg and pepper into cubes approximately 5mm and add to mixing bowl.

Cut ham into strips approximately 2cm x 1cm and add to mixing bowl (Tip : Roll up ham first to cut multiple layers).

Add Creme Fraiche, rosemary, tyme, marjoram and salt to mixing bowl. Mix thoroughly.

As this recipe is for two pies, divide the pastry and mixture into two equal portions and prepare each in the following manner :-

Roll out the pastry into a circle of approximately 28cm diameter and paste the edge with egg white.

Add the mixture to one half of the base ensuring that sufficient room is left around the edge so that when folded, it may be sealed.

With each pie now folded in half, press with thumb and teaspoon around the edge to ensure the contents are secure.

For decoration, any remaining pastry can be cut into shapes and secured to the pies with egg white.

Place each pie on the baking tray and put in refrigerator for 15 minutes.

Pre-heat oven to 200C.

Brush the top of each pie with egg yolk.

Bake in lower third of oven for 20 – 25 minutes at 200C. For fan assisted ovens, 180C is recommended.

Serve with carrots and broccoli, or a salad.

! Serving Tip : If desired, smaller pies can be made by dividing the mixtures accordingly.