

## Cheese Savoury Pie

- 2 slices of buttered bread
- 50g cheese
- 1 egg
- 200 ml milk
- Chives or spring onion snipped small
- Black pepper to season
- Optional: sliced tomato to garnish

### Method

1. Butter the bread and cut into small pieces.
2. Grate the cheese.
3. Arrange the bread in layers, butter side down, starting and finishing with bread. Reserving about a teaspoon of cheese to sprinkle over the top.
4. Measure the milk and beat in the egg until well mixed. Add pepper to taste. Pour over the bread and cheese layers carefully.
5. Sprinkle over the remaining cheese and top with snipped chives.
6. Place on a baking sheet and bake at 200°C for 20 minutes until the pie has set, is well risen and golden brown.

*Maybe served warm or cold for supper or lunch.*

*This dish lacks in Vitamin C which could be incorporated by serving: with a glass of orange juice; with tomatoes; with broccoli or salad.*