

Dubliner Pies
makes two servings

What you'll need...

2 five inch square sheets of frozen puff pastry (thawed)
2 eggs
2 ounces of Dubliner cheese grated
2 T. milk
2 - 4.5 inch (diameter) round baking pans
seasoning for sprinkle, I like [Table Mountain Seasoning](#)
olive oil for greasing pans

What you'll do...

1. Combine the eggs, cheese and milk in a bowl. Set aside.
2. Grease each pan with a little bit of olive oil.
3. Gently press puff pastry into each pan.
4. Pour half of the egg mixture into the pastry.
5. Fold in the corners and sprinkle with seasoning.
6. Place baking pans on a cookie sheet and place in the pre-heated oven.
7. Bake at 400 degrees Fahrenheit for 25 minutes or until the egg is set and pastry is brown.

Don't underbake the pastry, it is better to overbake it.

The pastry will be puffy when you remove it from the oven. Let cool for about 10 minutes and serve warm. These pastries can be refrigerated and reheated up to 3 days later in the oven and they still taste fresh.