



**ROALD** Revolting  
**DAHL** Recipes



**Recipe #7**



# DOC SPENCER'S PIE

## Main Meal

From Danny the Champion of the  
World

MAKES 6

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## YOU WILL NEED EQUIPMENT

- Mixing bowl
- Pastry brush
- Baking tray





## INGREDIENTS

- 4 slices of ham, chopped
- 4 hard-boiled eggs, chopped
- 1 tbsp mayonnaise
- 2 tbsp Cheddar cheese, grated
- Salt and pepper
- 1 pack ready-made filo pastry
- 40 g butter, melted
- 1 tbsp sesame seeds



## WHAT YOU NEED TO DO

1. Preheat the oven 200°C/400°F/gas mark 6.
2. Mix together ham, eggs, mayonnaise, Cheddar cheese, salt and pepper.
3. Cut a sheet of filo pastry in half widthways. Lay one piece on top of the other.



## WHAT YOU NEED TO DO

4. Brush the filo with melted butter. Put 2 tbsp of the ham mix on to the pastry and carefully roll into a cigar shape, folding in the sides so that it is safely sealed.
5. Brush the top with melted butter and sprinkle with sesame seeds. Continue until all the mixture is used up, or you lose interest (as the rest can be a delicious sandwich filling).



## WHAT YOU NEED TO DO

6. Bake in the preheated oven for 15-20 minutes or until golden brown.
7. Allow to cool for 10 minutes before you eat them – otherwise you'll burn your tongue!



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