

Västerbottenpaj (baked cheese pie)

The pastry: If you wish to make from scratch. Ready to bake pie crust from the grocery will work just fine. In which case skip step 1

- 1 1/8 stick butter cold and cubed
- 1 1/2 cups all-purpose flour
- pinch of salt
- 1 egg
- small dash chilled water if needed

CHEESE FILLING

- 3 eggs
- 1/3 cup whole milk
- 1 cup heavy cream
- 1 /2 teaspoon paprika
- 9 oz. Västerbotten cheese coarsely shredded or diced-Note: Vasterbotten cheese is hard to find outside of Sweden. Gruyere, Jarlsberg, or Emmentaler are all good substitutes that can be easily obtained in the U. S.

Instructions

1. In a food processor, briefly pulse the pastry ingredients together to form a dough, only adding a tiny bit of chilled water if needed to bring it together. If you don't have a food processor, you can do this by cutting the butter into the flour until it is crumbly, then adding the rest of the ingredients and mixing until smooth. Wrap the pastry in plastic wrap and rest in the fridge for 30 minutes before using.
2. Preheat the oven to 350°F
3. Roll out the chilled pastry until nice and thin and line the tart pan evenly. Prick the base with a fork a few times, then line the pastry with baking parchment and fill with baking beans or pie weights. Blind bake in the preheated oven for about 12–13 minutes. Remove the beans and baking parchment and bake for a further 5–6 minutes. Remove from the oven but leave the oven on.
4. For the filling, mix together all the filling ingredients except the cheese, seasoning well with salt and pepper. Evenly scatter the Västerbotten cheese all over the base of the pastry, then pour over the egg mixture.

5. Return to the oven for about 15–20 minutes. It'll puff up quite a bit towards the end and will turn golden on top. It's done when the middle is set, so do keep an eye on it. Leave to cool before removing from the pan and slicing.