



Salut ! Recipe of the Month – February 2016

Monet's recipe

Pâté de pommes de terre (Potato Pie)

Ingrédients:

225g Short crust pastry
6 medium sized potatoes peeled and thinly sliced
4 medium sized onions peeled and thinly sliced
125g chopped parsley
½ tsp salt
½ Tsp pepper
3T Double cream or crème fraiche
1 beaten

Methode:

Preheat the oven to 180 degrees
Butter a 20cm pie dish
Roll out one half of the pastry and use it to line the base and sides of the dish.
Arrange the potato slices in the dish and cover them with the onion rings and parsley.
Season with the salt and pepper and add the cream
Roll out the rest of the pastry use it to make a lid for the pie and make a hole in the centre.
Roll a piece of cardboard or use a ceramic pie funnel and place it in the hole
This is essential to let the steam escape during cooking
Brush the pastry with the egg and put in the oven to cook for 2 hours
If it browns too early cover with buttered greaseproof paper
It serves 8

