

Potato, Cheese & Ham Pie

Serves: 4 – 6 @ home

Difficulty: Easy

Fresh from the garden: potato

Ingredients:		Equipment:	
500g potato		Cutting board	
100ml thickened cream		Sharp knife	
2 garlic cloves		grater	
Olive oil spray		Measuring cups	
Shortcrust pastry sheets		Measuring spoons	
Shaved ham		2 saucepans	
100g cheese		springform cake tin	
1 tbs butter		funnel	
1 egg		pastry brush	
¼ cup milk			

What to do: Preheat oven to 200C

- Cook the potato in plenty of lightly salted, boiling water until **almost** tender.
- Drain well and, when cool enough to handle peel and slice fairly thickly. Set aside
- Next bring the cream and garlic to the boil, then remove from heat, cover and set a side to infuse
- Line an oiled springfoam cake tin with pastry and cut another pastry sheet in a large round the size of the tin – this will be used for the top.
- Then layer with the sliced potato, a decent amount of ham, seasoning (salt and pepper) and another layer of potato, season again and top with cheese then fold over any bits of pastry
- Place the pastry round on top , make a small hole in the centre with a sharp knife
- Carefully place the funnel in the hole and pour in the garlic infused cream, a little at a time
- Combine the egg and milk and brush this over the pie and cook in the oven for about 35 – 40 mins until golden brown

