

POTATO PIE WITH GORGONZOLA CHEESE



Serving: 6

Cooking Time: Not Specified

Prep Time: 60 min

INGREDIENTS

- 125ml (½ cup) thick cream

- 2 garlic cloves, crushed
- 45ml (3 tbsp) butter
- 1 x 400g puff pastry, halved
- 500g potatoes, peeled, boiled and thickly sliced
- Salt and freshly ground black pepper, to taste
- 100g gorgonzola cheese
- 10ml (2 tsp) fresh thyme leaves only
- 1 large egg, lightly beaten for glazing

INSTRUCTIONS

Preheat the oven to 200°C. Put the cream in a saucepan together with the garlic and bring to the boil. Remove from the heat and rest for a few minutes. Butter one baking sheet. Roll out thinly one half of the pastry and lay it on the baking sheet. Make a circle on it of about 20cm in diameter, cover the round with half of the potatoes arranging them in slightly overlapping layer within the circle and season. Sprinkle with 50g of the cheese, thyme and adding a little butter. Repeat the layer then brush the pastry edges with the egg. Roll out the other sheet of the pastry and cover the filling. Crimp down the edges with your fingers and then trim to around. Brush all over with the egg and using a fork to decorate the edges. Make a hole in the centre of the pie and using a small funnel; slowly pour the cream and garlic into the pie. Bake until golden for about 20 minutes. Reduce the heat to 180°C. Continue to bake until crisp and puffed for a further 20 minutes. Cover the pie with foil if you find that the pie is browning too quickly. Cut into wedges and serve.