

Cheese & Potato Pie

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Thursday, 25 June 2009 13:41 - Last Updated Thursday, 25 June 2009 13:47

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Ingredients & Quantities

- 800g of Potatoes
- 10g of Dried Milk
- 180ml of Water
- 1/2tspn of Mustard
- 15g of Margarine
- 250g of Cheese
- 50g of Onions
- Salt & Pepper to taste

Method

1. Prepare and cook the potatoes.
2. Melt the fat and fry the onions until cooked.
3. Reconstitute the dried milk with the potato water, beat in to the mashed potatoes, add the cooked onions and most of the cheese and mustard. Reserve a little cheese for sprinkling over the top.
4. Place the potato mixture in to a greased tin.
5. Sprinkle the reserved cheese over the top. Decorate with a few slices of tomato if desired.
6. Cook in a moderate oven until brown on top.