

Potato and Mushroom Pie



Serves 6 Prep 30 mins Cooking 40 mins Easy

Ingredients

1 kg potatoes, peeled & roughly chopped
500g mushrooms, cleaned & sliced
7 spring onions, trimmed & chopped
2 tbsp olive oil
2 eggs
150 ml milk
1 pinch nutmeg
2 tbsp parmesan

1. Pre-heat the oven to 200 C/ 400 F/ Gas mark 6.
2. Cook the potatoes in boiling water until very soft
3. Drain and mash using a ricer or fork. Stir in 30ml milk, ½ egg, salt & pepper and mix well. Spoon the mixture around the sides of a 23 cm/ 9 inch pie dish
4. Heat the olive oil in a large frying pan. Sauté all the mushrooms and spring onions until soft and all the mushroom liquid has been absorbed
5. Spoon the mushroom mixture into the centre of the potatoes
6. Mix the remaining milk (120ml), & the 1½ egg, nutmeg, salt & pepper. Pour this batter over the mushrooms. Sprinkle over the grated Parmesan cheese.
7. Bake the pie in the pre-heated oven for 40 minutes or until the mushroom mixture has set in the centre.
8. The pie can be made in advance & reheated. Use a mixture of mushrooms for a deeper mushroom flavour: oyster, brown cap, shiitake & button. Mushrooms release lots of liquid when frying: just continue to cook until all the liquid is absorbed. Serve with a green salad, topped with toasted almonds
9. Any leftover mushroom mixture can be used to make a pate. Blitz the mushrooms with a little bit of milk until smooth. Use on some white toast.