Gill's Gourmet Gallery

Rustic Potato Cake

Ingredients:

1kg floury potatoes

25g mozzarella cheese torn into pieces

150g smoked creamy cheese cut into chunks

(there are a variety to choose from)

60g Parmesan cheese (grated)

4 eggs beaten

2 tablespoons chopped parsley

1/2 grated white onion

Knob of unsalted butter

4 tablespoons dried white breadcrumbs

4 tablespoons olive oil

Seasoning

Method:

Boil the potatoes in salted water until tender.

Mash and push through a sieve to make a purée.

Mix with the cheeses, parsley, onion, beaten eggs and seasoning.

Grease a 25cm cake tin with butter.

Dust with some of the breadcrumbs.

Spoon the potato mixture into the tin.

Press gently to give some shape.

Sprinkle with the remaining breadcrumbs and drizzle with olive oil.

Bake in a preheated oven for 40 minutes until brown on the top.

Delicious served hot or cold with a crisp green salad.