

CHEESE AND POTATO PIE

Ingredients

400g potatoes
40g cheese
15g margarine
2 x 15 ml spoons milk
salt, pepper

You may like to...

Add beans or peas
Fry onion and add to the
mash
Put tomatoes on top

Brown it under
the grill or
bake in the
oven until
golden brown

Method

1. Wash, peel and cook potatoes in boiling salted water until tender.
(While potatoes are boiling grate cheese and clear unit)
2. Drain in a sieve, return to pan. Mash.
3. Add margarine and milk and beat until creamy.
4. Grate cheese, add 3/4 to the potato and stir well.
5. Pile mixture into a pie dish.
6. Sprinkle remaining cheese on top.
7. Brown under a hot grill or bake in the oven (Gas 4/ 180°C)