

Potato Top Pie

Ingredients:

750g Potatoes
150g Cheddar Cheese
25g Butter
2 Tablespoons Milk (You may not need to add this)
1 Onion
1 Egg, Beaten
Salt and Pepper



Optional Extras:

Tomatoes
Bacon
Chilli
Fresh / Dried Herbs



Please bring an ovenproof dish to cook your product in and some tin foil to cover the dish at the end of the lesson.

Method:

1. Fill a saucepan just under half full with water and place it at the back of the hob. Turn the hob on and bring the water to the boil.
2. Weigh and measure out all the ingredients accurately.
3. Peel the potatoes using a vegetable peeler.
4. Cut the potato into even sized pieces.
5. Move the saucepan of boiling water to the front of the hob and use a small bowl to transfer the pieces of potato into the saucepan. Make sure you do not splash the water out of the saucepan. Move the saucepan back onto the back of the hob.
6. Bring to the boil. Then reduce the heat and simmer for 20 to 25 minutes until the potatoes are cooked. To check the potatoes are cooked, place a knife into the potatoes and it should fall off easily.
7. Meanwhile, prepare the onion and cut it into small even sized pieces.
8. If you are using bacon, use scissors to cut the bacon into small even size pieces and fry the bacon in a frying pan with the onions.
9. If you are not adding bacon, place the pieces of onion into the saucepan with the potatoes so they can boil and become soft.
10. Grate the cheese onto a plate and prepare any other additional ingredients such as the tomatoes.
11. Crack the egg into a small bowl and beat with a fork.
12. Once the potatoes are cooked, drain the water from them using a colander. Transfer the drained potatoes back into the saucepan and place the saucepan on a pan-stand.
13. Mash the potatoes with the beaten egg, butter and about half of the cheese. **Only add the milk if the mixture is dry.**
14. If you are adding bacon, use a white plastic spoon to stir this into the mashed potatoes.
15. Add a little salt and pepper to season the mash potatoes.
16. Put the potato in your ovenproof dish.
17. Place any additional ingredients on the mash potato.
18. Add any additional seasoning.
19. Sprinkle the rest of the grated cheese on top.



Once Home:

- Preheat the oven to 200°C / Gas Mark 6.
- Bake on the top shelf of the oven for 20 to 30 minutes until the top is golden brown.
- Serve warm.