



CHEESY POTATO BAKE

SERVES 4

PLEASE ALLOW PLENTY OF TIME AS THIS RECIPE TAKES 1½ HOURS TO COOK!

INGREDIENTS

900grms (2lb) potatoes
1 large onion - sliced
150ml (1 /4pt) single cream
150ml (1 /4pt) milk
1 egg
1 clove garlic - crushed
1.25ml (1 /4tsp) grated nutmeg
salt and pepper
100grms (4ozs) red Leicester cheese - grated

METHOD

1. Thinly slice potatoes and arrange with onion in a shallow greased ovenproof dish.
2. Mix cream, milk, egg, garlic, nutmeg and seasoning together.
3. Pour over potatoes.
4. Sprinkle with grated cheese.
5. Cover with aluminium foil and cook for 1 hour gas mark 6/200c.
6. Remove foil and cook for a further 30 minutes until potatoes are tender and cheese has browned.

Serve with crispy bacon or sausages, if wished.

Potatoes are rich in vitamins, minerals and antioxidants making them very healthy

