
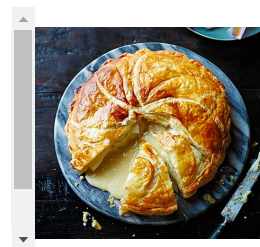


## Melty cheese & potato pie

**L** Prep: 40 mins  
Cook: 35 mins

 More effort

 Serves 8 - 10



### Ingredients

750g floury potatoes (such as King Edwards), sliced

100ml crème fraîche

pinch of freshly grated nutmeg

plain flour, for dusting

2 x 375g blocks of all-butter puff pastry

250g round camembert (or vegetarian alternative)

1 egg, beaten

#### For the salad

1 shallot, finely chopped

2 tsp Dijon mustard

2 tbsp red wine vinegar

100ml olive oil

500g chicory (I used red and white for colour contrast), leaves separated

### Method

- Step 1** Heat oven to 220C/200C fan/gas 7. Tip the potatoes into a pan of cold water, bring up to the boil and cook for 2 mins. Drain well, tip back into the saucepan and mix with the crème fraîche. Season, sprinkle over the nutmeg and set aside.
- Step 2** Dust your work surface with flour, roll the first block of pastry to a circle about 28cm wide and place on a baking tray. Arrange a third of the potatoes in the middle of the pastry, then sit the cheese on top. Pile the rest of the potato around the cheese, leaving a 1cm border at the edge of the pastry.
- Step 3** Roll the remaining pastry out to a circle about 30cm wide, dusting with more flour if needed. Brush the edges of the pastry on the tray with egg, then drape over the larger circle and seal the sides well, crimping as you go round. A tight seal is important to stop the cheese escaping.
- Step 4** Brush all over with egg and lightly score a spiral into the pastry with the back of a knife. Bake the pie for 30 mins until golden brown and puffed up. As soon as the pie comes out of the oven, glaze with a little more egg and leave to cool for 5 mins.
- Step 5** Meanwhile, whisk the shallot, mustard, vinegar and oil together. Place the chicory in a bowl and toss with the dressing. Serve the pie cut into oozy wedges, with the salad on the side.