



Ingredients

For the topping

Topping 1:

- 1 quantity of rough puff pastry (see Pieminister, page 10) or 500g puff pastry
- 1 free-range egg, lightly beaten, to glaze

Topping 2:

- 50g each of breadcrumbs and freshly grated Parmesan

For the filling

- 1.5kg floury potatoes, peeled and sliced
- 500g mixed mushrooms (field, oyster, chestnuts)
- 50g butter
- 5 shallots, thinly sliced
- 5 garlic cloves, finely chopped
- 100ml double cream
- 2 tbsp finely chopped parsley
- 200g fontina or Taleggio or Gruyère cheese, cut into lumps
- sea salt and black pepper

Pieminister: A Pie for All Seasons

Ryan's Cheese and Potato Pie

Jon first met Ryan at art college. Ever since pieminister began, Ryan has been responsible for our quirky graphics, which always make us chuckle. Despite a strange penchant for neckerchiefs, he's one cool dude. Thanks, Ryan, this one's for you! (For this pie you get a choice of toppings.)

Preheat the oven to 180°C/350°F/gas mark 4. Cook the potatoes in boiling salted water until tender. Meanwhile, cut the mushrooms into big pieces (field mushrooms into quarters, oysters and chestnuts into halves).

Melt the butter in a large frying pan, add the shallots and cook gently until softened. Add the mushrooms, followed by the garlic and fry over a medium heat until golden and sweet. Add the cream and simmer gently for a minute.

Toss in the parsley and season with salt and pepper. Add the sliced potatoes and the cheese, and give everything a good stir. Taste and adjust the seasoning if necessary. Spoon into a large shallow dish.

If you're using Topping 1, roll out the pastry on a lightly floured surface to about 3mm thick and lay it over the top of the pie. Trim the pastry to the edge of the dish and crimp firmly against it. Brush with the beaten egg. Make a small hole in the centre of the pie to let out the steam. Bake for 25–30 minutes, until the pastry is golden brown.

For Topping 2, mix the breadcrumbs and Parmesan together and sprinkle evenly on top of the pie. Place in the oven and bake for about 30 minutes, until golden brown. Serve with red cabbage slaw (see Pieminister, page 210).



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