



Cranberry & Rosemary Potato Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 sheets of ready made puff pastry - potatoes - cranberry jelly - rosemary - mozzarella cheese - hot english mustard - salt and pepper

Instructions

I come up with this recipe when it's rainy Sunday afternoon, got nothing else in the fridge and too lazy to go out :P How much potato do you need ? It kinda depends on what you have. When I made these, I use chat potatoes which are tiny, and I use about 5 - 6. So of course if you have the normal sized one, you'll use less (maybe 2-3) 1. Pre heat oven to 200 C 2. Slice the potatoes into desired thickness and boil until thoroughly cooked. 3. Cut the puff pastry into 4 pieces. 4. Brush the pastry with mustard, cranberry jelly. 5. Arrange cooked potatoes on top , season with salt & pepper, top up with cheese and sprinkle with some rosemary. 6. Repeat Step 4 - 5 until all the pastry are used up. 7. Before putting it into the oven, brush the top layer with a little bit of the cranberry jelly and sprinkle with some more rosemary. 8. Bake in the oven until it's golden brown.