Potato pie (vegetarian)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 large potatoes, chopped into cubes
- 1 large onion, chopped
- 2 eggs
- Half a cup of Milk
- 3 carrots, (2 chopped, 1 grated)
- oregano - 2 teaspoons
- aniseed - 1 tablespoon
- pie crust pastry or ready-made pie crust
- 1 cube mushroom stock
- grated parmesan cheese

Instructions

1. Boil the potatoes and chopped carrots in slightly salty water. Take them out while still slightly hard and drain the water thoroughly.
2. Dissolve the mushroom stock cube in a cup of water.
3. Prepare the crust in a pie dish, then mix the potatoes and carrots with the onion and place them in the pie.
4. Beat the eggs with the milk
5. Add the grated carrot in a layer over the top, then pour in the mushroom stock and the beaten eggs.
6. Sprinkle the aniseed and origano over the carrots, then add the grated parmesan cheese.
7. Cover with the pie crust and bake at 170°C for 30 minutes.