

Potato Pie

A filling **Argentinian**¹ accompaniment to Argentinian meat balls².

Ingredients

Serve hot.

- 30 ml Zaytoun **FAIRTRADE** olive oil
- 2 medium onions
- 125 g bacon
- 1 kg organic local potatoes
- 120 ml single cream
- 10 ml paprika
- salt and **FAIRTRADE** black pepper
- 8 free range eggs
- 2 cloves garlic

Method

Top, tail, skin and chop the onions fine.

Trim the bacon and cut up into small pieces.

Skin the garlic and chop fine.

Peel the potatoes and cut into 1 cm "dice", pop them in a saucepan of boiling water. Allow them to come to the boil and then simmer vigorously until cooked. (About 12 minutes).

In a frying pan, heat the oil and fry the onions, garlic and bacon for 5 minutes.

Meanwhile, pre-heat the oven to Gas Mark 4.

Crack the eggs into a bowl and beat into a mixture.

In a large bowl, mix together the potatoes, cream, paprika, salt and pepper.

Add the onion mixture to the potato mixture together with the eggs and mix well.

Transfer to an ovenproof dish and bake for about 30 to 40 minutes until the egg is set.

¹<http://www.fairtradecookbook.org.uk/countries/argentina.htm>

²http://www.fairtradecookbook.org.uk/recipes/argentinian_meat_balls.htm