**Mini Potato Pies**

**Season:** Winter

**Serves:** 18 mini pies

**Fresh from the garden:** potatoes, mushrooms, kale

Note: As this recipe is being prepared by year 1 students, the vegetables in this recipe have been already chopped and cooked.

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| **Equipment:**  Chopping boards  Knives  Muffin tins  Large baking tray  Circular cutters approx. 8cm  2 x Medium mixing bowls  Potato masher  Whisk  Wooden spoon  Dessert spoons  Cooling rack  Serving platters | **Ingredients:**  Oil spray  2 sheets puff pastry  2 potatoes (approx. 250g), cooked  ½ onion, finely chopped and fried  ½ cup mushrooms, finely chopped and fried  1 cup kale, finely chopped and fried  2 tablespoons parmesan cheese, grated  ¼ cup cream  1 egg  Salt and pepper  60g cheddar cheese, finely grated |

**What to do:**

1. Preheat oven to 200°C, baker’s function setting.
2. Use circular cutters to cut 9 pieces of pastry from each sheet of pastry. Lightly spray muffin holes with oil. Place pastry circles into the base of the muffin holes.
3. Add potatoes to the mixing bowl and crush with the potato masher. Add cooked vegetables and a generous grind of salt and pepper.
4. Add egg, cream and grated parmesan to the other mixing bowl and whisk until well combined. Pour egg mixture over the potato mixture and mix.
5. Place a spoonful of the mixture into each of the pastry cups. Sprinkle the grated cheddar cheese over the top of the potato mixture.
6. Place onto a baking tray and into the oven on the second bottom shelf (this will allow the pastry base to cook and become crispy).
7. Cook for 15 minutes, or until the cheese is melted and golden.
8. Allow to cool for a few minutes on a cooling rack before serving.