

Cooking Kids



INGREDIENTS

- 1kg/2lb 4oz big floury potatoes, peeled and cut into large chunks
- 25g/1oz butter, diced, plus extra for greasing
- 250ml/9fl oz milk
- 1 tsp English mustard powder or English mustard
- 225g/8oz mature cheddar, grated
- 5–6 spring onions, finely sliced
- 1 large free-range egg, beaten
- Salt and freshly ground black pepper

Cheesy Mashed Potato Pie

EQUIPMENT

- Saucepan
- Baking dish
- Potato masher/ricer
- Wooden spoon

Method

- Put the potatoes into a large saucepan, cover with water and add 1 teaspoon of salt. Boil for 12–15 minutes until the potatoes are tender. Drain well, then tip back into the saucepan over a low heat to steam-dry for a few minutes.
- Preheat the oven to 190C/170C Fan/Gas 5. Grease a deep baking dish with butter.
- Mash the potatoes using a masher or ricer, then mix in the butter, milk and mustard.
- Add two-thirds of the cheese, the spring onions and the egg and briefly mix together.
- Taste and season with salt and pepper.
- Spoon the potatoes into the baking dish. You can leave the top craggy, or smooth with a spatula then run a fork over to scruff up the surface. Sprinkle the remaining cheese over the top.
- Bake for 35–40 minutes until the top is crisp and well browned. Serve with a colourful salad, pickle and mustard, or steamed green vegetables.