



# Potato Pie

## Pate Bourbonnais



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**FROZEN & SPECIALTY FOOD**



20th ANNIVERSARY  
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# Potato Pie

## Pate Bourbonnais



### Ingredients (Serves 8)

#### White Toque

Description	Item code
2 WT Puff Pastry 1/2 Sheet	64025

#### At your local supermarket

Description	
3 Potatoes	1 Eggs
1 Onion	Salt
1 bunch Italian Parsley	Pepper
1oz Butter - Pat	
1 Thyme Sprig	
1 Crème Fraiche	
1 Bay Leaf - Whole	

### Cooking directions

- 1- Peel potatoes and place in water until slicing. Thinly slice the potatoes.
- 2- Add the minced onion to the potatoes and mix together.
- 3- Chop parsley and add to the potatoes.
- 4- Season with salt and pepper to taste.
- 5- Cut one circle in each 1/2 sheet pastry dough.
- 6- "Strain any residual water from potato mixture. Place potatoes on one dough circle leaving a 1/2 inch perimeter."
- 7- Place pat of butter, thyme sprig and bay leaf on top of potatoes.
- 8- With the beaten egg, brush the 1/2 perimeter and add the other dough on top. Press firmly on the edge to close the pie, and make a small hole in the center, then egg wash.
- 9- Bake for 45 minutes at 350°F.
- 10- With a knife, cut a 2 to 3 inch circle in the middle. Add the crème fraiche.
- 11- Bake for another 15mn at 320°F.
- 12- Before serving, remove thyme sprig and bay leaf.
- 13- Cut and serve as a side dish or serve as an entrée garnished with lettuce.