

Traditional Australian Potato Bake (serves 4 to 6)



Ingredients:

4 large potatoes
1 large onion
100g diced ham
600 mls thickened cream
200 mls milk
1 tbs stock powder (depending on what meat you are having)
½ cup chopped parsley
2 cups grated mozzarella cheese
Salt and pepper to taste

Method

Preheat oven at 190°C. Wash and peel the potatoes and leave in a bowl of water (this will stop them from going brown). Wash and peel the onions, cut in half and lay each half down on the cutting board. From side to side of the onion cut thin slices. Add you milk, cream, parsley and stock powder into a mixing bowl and wisk together. Grease a baking dish (approximately 20cm x 10cm). Thinly slice the potatoes and add to the baking dish. You lay them down on 1 layer and then the next layer; make sure you cover over the gaps and so on till you use up the potatoes (you should get a few layers). Spread the onions and the ham on top of the potatoes. Pour the cream and milk mixture over the potatoes. Sprinkle with a couple of pinches of the salt and pepper. Evenly distribute the cheese on top. Tear off a sheet of alfoil and spray the side that is going to touch the cheese; with canola spray. Cover the potatoes with the alfoil and bake in oven for 20 to 30 minutes. Once potatoes are cooked, remove the alfoil and place under the grill to brown evenly. Let stand for 5 minutes and serve.