

# Eat The View

## Recipes and Tips

### Cauliflower Cheese Pie with a grated potato crust

#### Crust

16 oz, packed, grated raw potato  
½ teaspoon salt  
1 egg, beaten  
2 oz grated onion

#### Filling

1 heaping, packed cup grated cheddar cheese  
1 medium cauliflower, broken into small florets  
1 clove crushed garlic  
8 oz chopped onion  
3 tablespoons butter  
½ teaspoon basil  
½ teaspoon salt  
2 eggs and 2 oz milk beaten together  
Black pepper

Set the freshly-grated potato in a colander over a bowl. Salt it and leave it for 10 minutes. Then squeeze out the excess water and add the potato to the remaining ingredients. Pat it into a well-oiled 9 inch pie pan, building up the sides of the crust with lightly floured finger. Bake for 40-45 minutes, until browned at 200°C. After the first 30 minutes brush the crust with a little oil to crisp it.

Turn the over down to 190°C. Sauté onions and garlic, lightly salted, in butter for 5 minutes. Add herbs and cauliflower and cook, covered, 10 minutes, stirring occasionally. Spread half the cheese into the baked crust, then the sauté, then the rest of the cheese. Pour the beaten eggs and milk over. Bake 35 – 40 minutes until set.