

Pies with mushrooms, onion & potatoes (for 10 pieces) (with the scent of cognac)

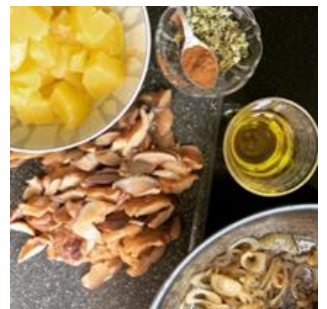
Ingredients

- ♥ 5 medium potatoes, diced & steam-boiled
- ♥ 1 medium onion, finely sliced
- ♥ 4 phyllo layers (I prefer wholegrain)
- ♥ 250 g sliced & braised mushrooms in little butter (circa 400 g raw)
- ♥ 1 teaspoon dried thyme, 1 coffee spoon cinnamon, sea salt & black pepper to taste, 2 t.s. cognac
- ♥ 100 ml simple extra virgin olive oil (EVOO)
- ♥ 1 small egg & 1 t.s. wholegrain sesame

Preparation

- ♥ Sauté the onion in 2 t.s. EVOO along with thyme & cinnamon. Once golden, add cognac & some pepper. Leave for 1-2 min., cover with a lid and remove from fire
- ♥ Mash the potatoes with fork and add the mushrooms & onions. Mix well
- ♥ Brush the 1st phyllo layer with some EVOO and place the second one on top. Spread half of the potato-mushroom mix. Fold a cm on each side and brush it with some EVOO. Make a roll & brush with some EVOO on top of it
- ♥ Cut with care & sharp knife in 5 pieces & brush with some egg. Sprinkle with sesame
- ♥ Bake at 180C in a preheated oven for about 20 min. until golden (I use lower heat + fan), on baking paper
- ♥ Leave the pies to cool down for an hour and serve them

We could always double the dose with 8 phyllo layers. This way we fully utilize the size of the oven baking tray



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