



POTATO LEEK PIE

Ingredients

- One sheet of frozen puff pastry, defrosted
- 1 tsp butter
- 1 cup thinly sliced leeks, rinsed
- 2 pounds of Russet potatoes
- 3/4 cup half and half
- 1 large egg
- 1 tablespoon chopped fresh thyme
- 1 heaping tsp garlic salt
- 1 tsp black pepper
- 1 cup coarsely grated Gruyere cheese

Lula

Directions

Preheat the oven to 350 degrees F. Line a deep dish pie pan with the puff pastry. Cut off the corners and patch the sides that are missing crust so that you have a round pastry crust.

Saute the leeks in the butter over medium heat for about five minutes. Peel the potatoes and slice them very thinly by hand. Whisk the half and half with the egg.

Layer 1/3 of the potato slices in the pie pan. Top with 1/3 of the leeks. Sprinkle with 1/3 of the thyme and 1/3 of the garlic salt and pepper mixture. Top with 1/3 of the cheese.

Repeat with the potatoes, leeks, thyme, salt and pepper, and cheese.

Layer with the final third of the potatoes, leeks, thyme, garlic salt, and pepper. Pour the half and half/egg mixture over the potatoes and top with the final third of the cheese.

Bake for 60 to 75 minutes, until the potatoes are tender.