

Gateau di Patate Naples' Potato Pie

INGREDIENTS

- 3 lbs red or yellow potatoes
- 4 large eggs
- 1 cup grated cheese (I use a 50/50 mix of Pecorino and Parmigiano)
- 6 Oz sliced mortadella (from deli)
- 12 Oz fresh mozzarella, diced
- Salt and pepper to taste
- Butter for greasing pan
- Olive oil and dry breadcrumbs as needed



DIRECTIONS

- Wash and place potatoes in a pot of water to boil them.
- When a fork is easily inserted in a potato, they're ready to drain.
- Allow potatoes to cool before peeling.
- While potatoes are cooling, prepare the rest of ingredients.
- Dice fresh mozzarella, making sure to drain excess water.
- Cut sliced mortadella into small squares.
- Lightly beat eggs only until yolks and whites are mixed.
- Using a potato ricer, mash potatoes into a large bowl.
- Add beaten eggs, grated cheese, salt and pepper to taste and whisk until incorporated.
- You should have a smooth and lump-free mixture.
- Add cut-up mortadella and drained mozzarella.
- Stir gently, making sure ingredients are distributed well.

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DIRECTIONS (CONT.)

- Generously grease bottom and sides of a 9 X 13 Pyrex baking dish.
- Sprinkle bottom and sides of greased dish with breadcrumbs.
- Carefully distribute the potato mix into the baking dish.
- Drizzle olive oil over top of potato mix.
- Level top with spatula, making sure entire surface is oiled.
- Sprinkle with breadcrumbs.
- Bake at 375F for about 45 to 50 minutes or until a golden crust is achieved.
- Remove from oven and allow to stand for 15-20 minutes before serving.

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NONNA'S TIPS

- If you're making this dish for a special occasion, you can bake it in a metal mold like I did. Make sure to generously grease and use lots of breadcrumbs on the bottom of pan to avoid sticking. Also, allow to cool longer before un-molding.
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- You can substitute ham for mortadella but it will change the taste. In fact, mortadella has a slight nutmeg undertone which goes so well with the potato mix. If using ham, add a sprinkle of nutmeg to add flavor.
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- You can also substitute fresh mozzarella with smoked. If you do, reduce amount to 8oz since the flavor is stronger.