

THE PIE ROOM
HOLBORN
DINING ROOM



COMTÉ & DAUPHINOISE PIE

Ingredients

Serves six

500g plain flour	3 cloves garlic (peeled and finely chopped)
60g water	500ml double cream
2 large eggs	500ml semi skimmed milk
10g table salt	20g table salt
250g butter (cold, small dice)	200g Comte (grated)
1.5kg peeled Maris Piper potatoes	3 large onions (peeled and thinly sliced)
6 sprigs rosemary (picked and finely chopped)	20ml vegetable oil
¼ bunch thyme (picked and finely chopped)	10g unsalted butter
	2 egg yolks (beaten)

Preparation Method:

1. Mix the flour, salt and butter together until crumble consistency, add the water and whole egg and mix. Take the pastry out of the bowl and work it by hand until no lumps are removed. Rest for at least 30 minutes in the fridge or 15 minutes in the freezer.
2. Put the cream, milk, rosemary, thyme, garlic and salt into a wide sauce pan and warm on a low heat. Slice the potatoes on a mandolin to 1/4cm thickness and add into the sauce pan, bring up to simmer, keep mixing with a spatula to stop the ingredients from sticking to the bottom of the sauce pan and cook for 3-4 minutes, strain off retaining the liquid in a bowl.
3. At the same time, sauté the onions in a frying pan on medium heat with the oil, unsalted butter and a pinch of salt until well browned.
4. Preheat your oven to 180c
5. Line a 30x20cm ovenproof deep dish with greaseproof paper. Lay 1/3 of the potato into the dish, scatter half of the cheese on top and 1/3 of the retained liquid. Add another 1/3 of the potato, spread all the caramelised onions, scatter the remaining cheese, add a final layer of potato, and pour another 1/3 of the liquid over the top. Place a sheet of greaseproof on top and bake for 35 minutes.
6. Take out from the oven and remove the protective paper, add the remaining strained liquid. Turn down the temperature to 170c and continue baking for another 20 minutes (or until potato is soft when a small knife is pushed into it). The dish should be quite saucy. Carefully transfer the hot preparation to a rack to cool down until ready to go in the fridge for at least an hour.
7. Roll 500g pastry out into a large rectangle ½ cm thickness and cut it in a circle, chill for 10 minutes in the fridge. Loosen the paper at the edge of the dauphinoise potato and then quickly flip over onto the pastry. Take the remaining pastry and roll out into a rectangle, cut a circle large enough to cover the potato preparation and place on top. Join the two pastry edges together, crimp them firmly together (at this point any pastry trimming can be used for decoration).
8. Brush the pie with the egg yolk, allow to chill for 10 minutes in the fridge and then bake at 180c for 40 minutes until golden brown.