

Potato Pie Montluçon

From an old Sunset cookbook about France



Servings: 8

Preparation Time: 1 hour

Start to Finish Time: 2 hours 15 minutes

Back in the days when Dave and I were working full time, we entertained frequently on the boat for Sunday brunch. This was one of my regular recipes because I could bake it on Saturday, then reheat it on the boat and add the heavy cream.

1. Prepare the pastry dough. I use a short crust dough, make one half slightly larger than the other and chill. Roll out the larger piece to fit into a 9-inch pie pan, or a 9-inch cake pan, or even a springform pan.
2. In a large bowl mix together the sliced potatoes, onion, salt and pepper. Arrange the potatoes compactly in the pastry shell. Pour in 3/4 cup of heavy cream and dot the potatoes with the 1 T. of butter.
3. Roll out the remaining pastry and fit over the potatoes, sealing the edges. Cut a 1-inch diameter round hole in the center of the pastry. Brush top of pastry with some of the remaining heavy cream, which gives it a lovely glaze.
4. Preheat oven to 375°, and bake the pie, uncovered, for an hour and 10 minutes, or until the potatoes are fork tender. Remove from the oven and pour (through the hole in the middle) as much of the remaining cream as the pie will hold. Allow it to sit for a few minutes, then cut into wedges and serve.
5. If making this ahead, do not add the cream at the end, but cool the pie, cover and refrigerate until the next day. Reheat the pie in a 350° oven for 50 minutes. Then add the cream and allow to sit for just a minute or two to allow the cream to absorb. Cut into wedges and serve.

2 each pie crusts (9 inch), to make one double crust pie

4 1/2 cups russet potatoes, thinly sliced

1/2 teaspoon salt

1/4 teaspoon pepper

3 tablespoons onion, minced

1 cup heavy cream

1 tablespoon butter

Serving Ideas: This could be a dinner meal, but I serve it for brunch with thick sausages and a salad.

Per Serving (excluding unknown items): 384 Calories; 25g Fat (57.2% calories from fat); 5g Protein; 37g Carbohydrate; 2g Dietary Fiber; 45mg Cholesterol; 456mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 5 Fat.

Carolyn T's Blog: tastingspoons.com