



## Alsatian Potato Pie

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



779 kcal

### Ingredients

- 1.5 pounds yukon gold potatoes peeled cut into ¼-inch-thick rounds
- 1 serving salt and pepper freshly ground
- 1 cup cup heavy whipping cream
- 5 cloves garlic with the flat side of a large knife crushed
- 0.5 teaspoon nutmeg freshly grated
- 2 tablespoons butter unsalted
- 1 medium leek white washed halved lengthwise thinly sliced well
- 1 large egg yolk
- 14 ounces sheets puff pastry frozen such as dufour, thawed ( 14 ounces)

1.5 cups comté grated

## Equipment

bowl

frying pan

baking sheet

sauce pan

oven

whisk

funnel

## Directions

Cover potatoes with water in a medium saucepan. Bring to a boil over high heat.

Add a pinch of salt; cook until just tender, 13 to 15 minutes.

Drain.

Let cool.

Bring 3/4 cup plus 3 tablespoons cream, garlic, and nutmeg to a boil in a small saucepan over medium-high heat. Cook until mixture is reduced by half. Season with salt and pepper.

Melt butter in a skillet over medium heat.

Add leek; cook, stirring occasionally, until softened, about 5 minutes.

Remove from heat. Stir in parsley; season with salt and pepper.

Preheat oven to 400°.

Whisk egg yolk and remaining 1 table- spoon cream in a small bowl; set aside. On a lightly floured surface, divide puff pastry into two 6-by-13-inch rectangles. Set one rectangle on a baking sheet lined with parchment. Top with half of potatoes, leaving a 1/2-inch border all around and overlapping slightly, then half of leek mixture and 3/4 cup cheese; season with salt and pepper. Repeat layering with remaining potatoes, leek mixture, and cheese.

Brush edges of pastry with egg wash. Cover with remaining pastry rectangle; gently press edges with a fork to seal.

Cut 2-inch slits lengthwise in center of crust, 2 inches apart.

- Brush with egg wash and sprinkle with parsley sprigs. Refrigerate until cold, about 30 minutes.
- Bake until golden brown and puffy, about 35 minutes.
- Remove from oven; pour cream mixture into pie vents with a funnel.
- Bake 10 minutes more.
- Let stand 15 minutes before serving.

## Nutrition Facts

**PROTEIN 9.65%** **FAT 62.88%** **CARBS 27.47%**

### Properties

Glycemic Index:45.29, Glycemic Load:31.51, Inflammation Score:-8, Nutrition Score:19.995652198792%

### Flavonoids

Kaempferol: 1.31mg, Kaempferol: 1.31mg, Kaempferol: 1.31mg, Kaempferol: 1.31mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.85mg, Quercetin: 0.85mg, Quercetin: 0.85mg, Quercetin: 0.85mg

### Nutrients (% of daily need)

Calories: 779.19kcal (38.96%), Fat: 54.94g (84.52%), Saturated Fat: 24.49g (153.05%), Carbohydrates: 54.01g (18%), Net Carbohydrates: 50.17g (18.24%), Sugar: 3.32g (3.69%), Cholesterol: 121.76mg (40.59%), Sodium: 455.43mg (19.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.96g (37.92%), Calcium: 398.08mg (39.81%), Selenium: 24.46µg (34.95%), Phosphorus: 348.52mg (34.85%), Manganese: 0.62mg (31.11%), Vitamin C: 25.14mg (30.48%), Vitamin B1: 0.4mg (26.76%), Vitamin A: 1304.01IU (26.08%), Vitamin B2: 0.41mg (24.35%), Vitamin B6: 0.46mg (23.25%), Folate: 88.6µg (22.15%), Vitamin K: 22.33µg (21.26%), Vitamin B3: 4.09mg (20.47%), Potassium: 623.69mg (17.82%), Iron: 3.11mg (17.29%), Fiber: 3.84g (15.36%), Zinc: 2.18mg (14.54%), Magnesium: 56.64mg (14.16%), Copper: 0.24mg (12.14%), Vitamin B12: 0.65µg (10.91%), Vitamin E: 1.15mg (7.64%), Vitamin B5: 0.75mg (7.48%), Vitamin D: 1.06µg (7.04%)