



Cheesy celeriac, potato & bacon pie

READY IN



80 min.

SERVINGS



8

CALORIES



1023 kcal

Ingredients

- 2 small celery root peeled halved sliced
- 2 large potatoes sliced
- 150 ml double cream
- 3 sprigs rosemary chopped
- 1000 g puff pastry
- 150 g gruyere cheese finely sliced
- 4 bacon smoked cut into small chunks
- 1 eggs beaten

Equipment

- frying pan
- baking sheet
- oven
- knife

Directions

- Heat oven to 200C/180C fan/gas
- Put the celeriac and potatoes in a large pan, cover with salted water and bring to the boil. Turn down the heat and simmer until just tender, about 5 mins.
- Drain, then toss with the cream, rosemary and seasoning. Set aside.
- Roll one of the blocks of pastry until just bigger than a large dinner plate, cut into a neat circle and place onto a flat baking sheet. Leaving a 3cm border, spread out a layer of celeriac and potatoes, top with some cheese and bacon, then repeat the layers until all the ingredients are piled up.
- Roll out the second block of pastry large enough to completely cover the bottom sheet and filling with some overhang.
- Brush the bottom border with a little of the egg, then drape the pastry sheet over, pushing down to seal the edges. Trim off the excess with a sharp knife and crimp edge together with a fork. Can be made a day ahead and chilled before baking or frozen for up to 1 month. Defrost completely before baking.
- Pierce a steam hole in the top of the pie, brush all over with remaining egg and score the pastry lightly with spoke marks, if you like.
- Bake for 25 mins until golden brown. Stand for 5 mins before serving.

Nutrition Facts



Properties

Glycemic Index:30.59, Glycemic Load:46.53, Inflammation Score:-7, Nutrition Score:29.379130446393%

Flavonoids

Apigenin: 3.92mg, Apigenin: 3.92mg, Apigenin: 3.92mg, Apigenin: 3.92mg Kaempferol: 0.74mg, Kaempferol: 0.74mg, Kaempferol: 0.74mg, Kaempferol: 0.74mg Quercetin: 0.94mg, Quercetin: 0.94mg, Quercetin: 0.94mg, Quercetin: 0.94mg

Nutrients (% of daily need)

Calories: 1023.46kcal (51.17%), Fat: 65.96g (101.47%), Saturated Fat: 21.73g (135.78%), Carbohydrates: 88.25g (29.42%), Net Carbohydrates: 81.4g (29.6%), Sugar: 4.88g (5.43%), Cholesterol: 69.66mg (23.22%), Sodium: 698.9mg (30.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 21.63g (43.26%), Vitamin K: 89.63µg (85.36%), Selenium: 38.85µg (55.5%), Manganese: 1.01mg (50.74%), Vitamin B1: 0.7mg (46.69%), Phosphorus: 465.59mg (46.56%), Vitamin B3: 7.8mg (38.99%), Vitamin C: 31.31mg (37.95%), Vitamin B2: 0.6mg (35.46%), Folate: 130.59µg (32.65%), Vitamin B6: 0.63mg (31.38%), Calcium: 299.38mg (29.94%), Iron: 5.26mg (29.22%), Potassium: 1014.96mg (29%), Fiber: 6.85g (27.38%), Magnesium: 83.85mg (20.96%), Copper: 0.37mg (18.64%), Zinc: 2.44mg (16.3%), Vitamin B5: 1.14mg (11.44%), Vitamin E: 1.6mg (10.67%), Vitamin A: 493.06IU (9.86%), Vitamin B12: 0.43µg (7.24%), Vitamin D: 0.57µg (3.79%)