



# Open face purple potato pie

30'

Hands on

50 minutes'

Hands off

40'

Cook Time

6-8

Portion(s)

1

Difficulty



## Method

- Peel and finely chop the garlic and the spring onions.
- Place a [frying pan](#) over medium-high heat and add 2 tablespoons olive oil.
- Add the garlic, the spring onions, and sauté for 1-2 minutes.
- Remove from the heat and set aside to cool for 20 minutes.
- Preheat the oven to 170° C (340° F) set to fan.
- In a large [bowl](#), add the cooked vegetables that are cooled down, the cream cheese, the feta cheese crumbled with your hands, the parsley finely chopped, the pistachios finely chopped, pepper, and mix well with a spoon.
- Line a [32x25 cm baking pan](#) with parchment paper -with its edges sticking out- and spread the kourou pastry over it.
- Place the filling in the center of the pastry and spread it with a spoon, by leaving a 3-4 cm gap all around the edges.
- With a knife or a mandoline slicer, peel and cut the potatoes into thin slices, 0.5 cm thick each.
- Arrange the potatoes over the filling, lengthwise, and add 2 tablespoons olive oil, salt, and pepper.
- Turn the edges of the dough inwards and sprinkle the filling with the grated gruyere cheese.
- With a pastry brush, spread the dough with the egg wash.
- Bake for 35-40 minutes, until the kourou dough is golden and the gruyere cheese is melted.
- Remove from the oven and let the pie cool on a [rack](#) for 20-30 minutes.
- Remove the pie from the baking pan and serve with parsley, spring onion, and finely chopped pistachios.

## Ingredients

- 1 clove of garlic
- 3 spring onions
- 4 tablespoons olive oil (2 + 2 tablespoons)
- 500 g purple Peruvian potatoes
- 300 g cream cheese
- 100 g feta cheese
- 1 tablespoon parsley, finely chopped
- 30 g pistachios, finely chopped
- pepper
- 1 kourou pastry sheet
- salt
- 50 g gruyere cheese, grated
- 1 egg yolk, diluted in 1 tablespoon water

To serve

- 1 tablespoon parsley, finely chopped
- 1 spring onion, finely chopped
- 20 g pistachios, finely chopped

## Διατροφικός πίνακας

Nutrition information per portion

495 Calories (kcal)	37.0 Total Fat (g)	16.0 Saturated Fat (g)	28.0 Total Carbs (g)
25%	53%	80%	11%
2.4 Sugars (g)	11.0 Protein (g)	2.3 Fibre (g)	1.2 Sodium (g)
3%	22%	9%	20%