



POTATO & CHUTNEY BAKE

Yield: ± 3 kg (Makes half insert)

1.5 kg (10 med)	Potatoes, sliced (± 10 mm thick)
45 ml (3 Tbsp)	Oil, for frying
300 g (2 medi)	Onions, chopped
1.6 l (6½ cups)	Milk
180 g (1 sachet)	Cheese Sauce R/P (08460027)
125 ml (½ cup)	Mild Fruit Chutney (07656040)
10 g (2 Tbsp)	Fresh parsley, finely chopped
100 g (1⅓ cups)	Cheese, cheddar and mozzarella, grated

METHOD:

Add the potatoes to a large pot of water and bring to the boil. Cook for ± 15 - 20 minutes or until the potatoes are cooked through. Do not overcook. Drain and set aside to cool. Heat the oil in a large pot and fry the onions until soft and transparent. In a saucepan mix the milk with the Cheese Sauce and bring to the boil. Reduce the heat and simmer, whisking continuously, until the sauce has thickened. Add the Mild Fruit Chutney and parsley. Pour a thin layer of sauce onto the bottom of a half insert. Place a layer of potato slices on top of the sauce and top with half of the onions. Pour half of the remaining sauce over the onions. Repeat the process once more and finish with sauce. Sprinkle the cheese on top. Grill in the oven for ± 10 - 15 minutes or until golden brown.