

## Cheese, Potato, Apple and Leek Bake

Knob butter, 2lb potatoes – peeled and cooked. 1 large cooking apple – cored, peeled and cut into large pieces. 1 large leek – trimmed and sliced into half moons, 8oz lean bacon cut into strips, 8oz cheese cut into cubes ( Double Gloucester or cheddar recommended), 2oz cheese grated, fresh ground black pepper.

Melt the butter in the deep regular sized Remoska pan and brush it around the base and sides. Slice the cooled cooked potato and arrange the slices over the base and around the sides to cover. Mix the apple, cubed cheese, leek and bacon together in a bowl and season generously with the black pepper. Tip into the centre of the Remoska.

Top with the remaining potato slices and scatter the grated cheese over. Cook for 40–50 mins until golden.

This is good served with green veg. A good tomato ketchup or Worcestershire sauce complement the dish well.

Linda