

Potato Pie
(Gatto alla Napoletana)

INGREDIENTS:

Servings: 4 people

Potatoes	500g
Butter	125 ml
Milk	125 ml
Eggs	2
Freshly grated Parmesan cheese	75 ml
Salt and freshly ground pepper	to taste
Dry breadcrumbs	50 g
Smoked bacon or ham	150 g
Mozarella cheese	150 g

Servings: 6 people

Potatoes	750 g
Butter	175 ml
Milk	175 ml
Eggs	3
Freshly grated Parmesan cheese	125 ml
Salt and freshly ground pepper	to taste
Dry breadcrumbs	75 g
Smoked bacon or ham	225 g
Mozarella cheese	225 g

Servings: 8 people

Potatoes	1 kg
Butter	250 ml
Milk	250 ml
Eggs	4
Freshly grated Parmesan cheese	175 ml
Salt and freshly ground pepper	to taste
Dry breadcrumbs	100 g
Smoked bacon or ham	275 g
Mozarella cheese	275 g

Servings: 10 people

Potatoes	1 1/4 kg
Butter	300 ml
Milk	300 ml
Eggs	5
Freshly grated Parmesan cheese	225 ml
Salt and freshly ground pepper	to taste
Dry breadcrumbs	125 g
Smoked bacon or ham	350 g
Mozarella cheese	350 g

Servings: 12 people

Potatoes	1 1/2 kg
Butter	350 ml
Milk	350 ml
Eggs	6
Freshly grated Parmesan cheese	275 ml
Salt and freshly ground pepper	to taste
Dry breadcrumbs	150 g
Smoked bacon or ham	425 g

Mozarella cheese

425 g

TOOLS:

Large saucepan

Small saucepan

Colander

Potato masher

Chef's knife

Cutting board

Baking dish

Spatula

PREPARATION:

Bring a large pot of lightly-salted water to boil to cook the potatoes. Cook the potatoes until soft.

Preheat the oven to 180° C.

Place the milk in a small saucepan and bring it to just below a boil, over moderate heat. Drain, *peel and mash the potatoes*. Mash in the butter, milk, eggs, and *grated Parmesan cheese*.

Chop the bacon. Season, to taste, with salt and pepper. *Grease a baking dish* with butter. Sprinkle the bottom of the dish with breadcrumbs. *Line 3/4 of the potato mixture into the dish*. Top it with the bacon and mozzarella cheese slices. Cover it with the remaining potato mixture. Level the top with a spatula. Dot the top with butter.

Bake for 20 minutes. Remove from the oven and let sit for 10 minutes before serving.