

Curried potato, kale and onion hash with poached eggs

A perfect dish for using up potatoes and veggies from the fridge! This is a go-to brunch dish



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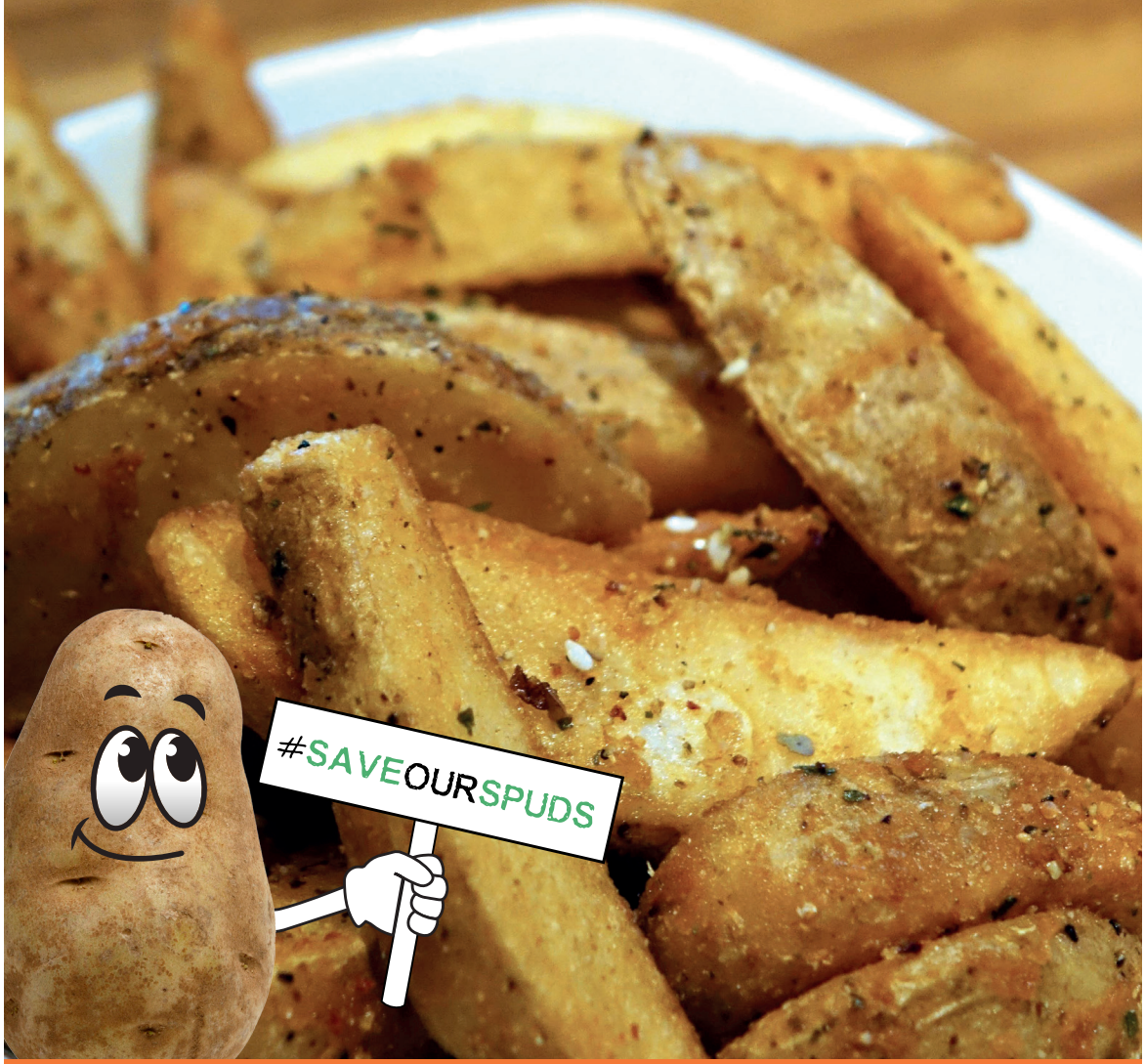
Ingredients

- 1 large white onion
- 2 large handfuls of kale
- 2 tbsp olive oil
- 400g floury potatoes, cubed but not peeled
- 2 tsp mild curry powder
- 1 tsp ground cumin
- ½ tsp turmeric
- Sea salt and black pepper to taste

Method

1. Preheat oven to 200°C (fan).
2. Add the potato, onion, olive oil, curry powder, turmeric and cumin to a roasting tray, and mix to combine so that the vegetables are evenly coated with oil and seasoning.
3. Roast the potatoes for 15 minutes, then remove, stir, and add the kale with another drizzle of olive oil if needed.
4. Return to the oven for 10 more minutes.
5. When the potatoes are almost ready, poach your eggs in a pan of boiling, salted water.

Plate up the potato hash and serve with the poached eggs, topped with a pinch of salt and pepper.



Chilli and sea salt potato wedges



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Ingredients

- 6 potatoes
- 2 peeled garlic cloves
- 2 tbsp olive oil
- 1 tsp chilli flakes
- 1 tsp sea salt
- 12 leaves basil

Method

1. Scrub the potatoes and cut into 8 even-shaped wedges.
2. Add water until potatoes are just covered.
3. Simmer gently for approximately 5 minutes. Drain and let off steam.
4. Place on a lightly oiled baking tray, brush with olive oil and bake until crispy.
5. Drizzle with the dressing.
6. To make the seasoning, mash the garlic, basil, oil, salt and chilli in a mortar or small blender until smooth

There are endless different varieties of potato wedges.



Leek and potato soup



Leek and potato soup



Ingredients

Olive oil

2 leeks, rinsed thoroughly and sliced

400g potato (peeled weight), diced

1.2l vegetable stock

150ml double cream or crème fraîche

chives

Method

1. Heat 2 tbsp olive oil in a large saucepan over a medium heat and then add the chopped onion, potatoes and leeks. Cook until soft.
2. Pour in the vegetable stock and bring to the boil. Simmer until the vegetables are tender and season well.
3. Whiz up in a blender until smooth and creamy.
4. When ready to eat, bring back to the boil in a clean pan, add the cream or crème fraîche and then simmer until hot.

Serve with chopped chives, an extra swirl of cream and pieces of bacon (optional)



Potato and cauliflower gratin

This delicious potato and cauliflower gratin is comfort food at its finest! If you don't have cauliflower, you can also use broccoli, leeks, celeriac, swede or carrots.



Potato and cauliflower gratin



Ingredients

600g of cauliflower – cut into small florets, stalks thinly sliced.

600g potatoes – skin on and thinly sliced

2 cloves garlic – finely grated

70g unsalted butter

70g plain flour

700ml whole milk

2 bay leaves

150g strong cheddar cheese – grated

Fine sea salt

Cracked black pepper

Method

1. Melt the butter in a large saucepan on a medium heat. Then add the flour and combine with a wooden spoon to make a smooth paste (a 'roux').
2. Mix in the garlic, followed by the milk, a bit at a time, stirred in to create a smooth sauce. Add in the bay leaves after the first amount of milk goes in.
3. Season with salt and pepper. Keep on stirring as the sauce thickens, and turn down the heat if it's bubbling too fiercely. Use a whisk to smooth out any lumps in the sauce. Lastly, add half of the cheese and stir in. If it's over-thickened, try thinning it out with an extra splash of milk.
4. Place the cauliflower and potatoes in a large roasting tray and arrange so that they lie evenly. Cover them with the cheese sauce.
5. Cover the roasting tray with foil and roast in the oven for 60 minutes 180°C (fan). If the potatoes are still firm, leave them to cook under foil for a bit longer.
6. Once the potatoes are cooked, remove the foil, scatter over the remainder of the cheese and grill until golden brown.