

## GATTÒ DI PATATE

*Potato with smoked pancetta and provolone – a classic Neapolitan dish*



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## GATTÒ DI PATATE

Serves 6-8

### INGREDIENTS

— Available at Mediterranean foods

- 1 cup breadcrumbs
- 250g Provolone piccante or dolce cubed
- 200g smoked Pancetta cubed
- 150g grated Grana Padano
- 2 teaspoons grated nutmeg
- Salt and pepper to season
- 1.5kg Agria or van der rose washed with potatoes skin on
- 50g butter cut in small cubes
- 3 eggs

### METHOD

1. Boil the potato whole (skin on) in a large pot of salted water. When a knife can go through the potato with ease — they are cooked.
2. Drain the potatoes. Holding them with a cloth peel them and mash them with a masher or through a ricer.
3. Place the potato into a large bowl and add all the other ingredients except for 1 tablespoon of grated Grana Padano. Mix until all is combined.
4. Butter the bottom and sides of an oven proof baking tray and sprinkle half of the bread crumbs in it. Place the potato mixture and press slightly — cover the whole dish with it.
5. Sprinkle the rest of the breadcrumbs plus 1 tablespoon of the Grana Padano and the butter on the top.
6. Bake for 30 minutes at 180 degrees.
7. Let it rest for 10 minutes before serving

Buon Appetito!

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