



Valais vegetables cake (potato, leek, onion, apple, and cheese)

8 persons

Ingredients

- 500g rough puff pastry (flaky pastry)
- 400g potatoes halved and sliced 3mm
- 400g leeks white part only thinly sliced on the dais
- 400g of granny smiths peeled cored and sliced 3mm
- 400g Swiss cheese (grated)
- (100g smoked lardons) It's not used in our recipe
- Salt and white pepper to taste
- 2 egg yolks
- 75g butter



Instructions

Melt the butter in a pan and gently sauté the smoked lardons, onions and leaks, season, transfer to a deep-dish pizza tin, layering sliced potatoes with the sauteed vegetables. Add some chicken stock enough just to cover the bottom of the deep-dish. Cover with foil and bake at 160c for 30 minutes. Remove the deep-dish from the oven place a slightly small disc on the top and invert so any liquid can be removed.

Next roll out a sheet of flaky pastry. Roll out a rectangle of pastry to 50x20cm and a thickness of 3mm. Spoon the filling down the centre, working lengthways. Brush the exposed pastry with egg wash until it is tacky to touch, then flip one of the long sides of the pastry over to meet the other, enclosing the filling. Keep the pastry as close to the filling as possible. Press the 2 edges together with your fingers to seal then crimp with a fork. Press and massage the cholera roll to form a consistent shape, then rest in the fridge for 2 hours.

Preheat oven to 195°C. Brush the roll with egg yolk, let dry, then brush again. Cut into 12cm pieces, season with salt, and bake for 18–22 minutes until the internal temperature reaches 70°C.

Layer sliced apples over the vegetables in the deep dish. Add grated cheese, then cover with a second pastry disc. Seal the edges, brush with egg wash, and trace a lattice pattern. Prick holes to release steam. Bake at 200°C for 10 minutes, reduce heat to 180°C, and bake for another 30 minutes. Cool on a wire rack before serving.