

Parmentier Hash

Ingredients

80 g of ground beef per person
1.5 to 2 "special mashed" potatoes per person
1 or 2 onions
A little crushed tomatoes or tomato coulis (optional)
Olive oil
Milk (for the puree)
Butter (for the mash)
Gruyère (for gratin)
Salt, pepper

Preparation

Cook the potatoes after peeling them in salted water (or steam).
Brown the sliced onions in olive oil, add the minced meat and cook over medium heat, add salt and pepper. Add the tomato.
Preheat the oven to 180°C.
Once the potatoes are cooked, mash them immediately (with the "K" in Kenwood). Add butter and lukewarm milk to obtain a frothy mash.
In a baking dish, spread half of the puree.
Spread the meat over the entire surface, finish with a layer of mash, sprinkle with gruyere.
Bake for 20 to 30 minutes (more if the puree is cold).

Variation: Hachis Parmentier with duck confit

Brown one or two onions in olive oil, add 1/2 chopped carrot per person and celery cut into slices.
Season with salt and pepper and cook for 25 minutes.
Crumble the duck confit and mix it with the vegetables.
Divide the stuffing thus obtained between the two layers of mash.