

Sformato Di Patate Con Uova E Formaggio



INGREDIENTS

4 medium size potatoes2 cups cheese2 eggs1 cup milkSalt and pepper6 tablespoons butter

Preparation

Potato Flan with Eggs And Cheese

Boil the potatoes until tender. Drain, peel while still hot, mash and place into a bowl. Add the cheese, eggs, milk, salt and pepper, mixing thoroughly.

Transfer to a baking dish smeared with butter and bake in an oven preheated to 400 F for about 30 minutes.