

His Majesty - Crispy Mashed Potato Cake

Ingredients for 2:

4 large potatoes
1 egg
50 gr of cooked ham
50 gr of parmesan
70 gr of provola (cow buffalo's cheese)
70 gr of mozzarella
20 gr of butter
breadcrumb for topping
salt

What I'm showing you today is an awesome, traditional neapolitan dish:

Gateau di Patate or Gattò di Patate, according to the neapolitan pronunciation.

Due to its high-calorie I suggest to eat it as a single course, though my recipe is a bit lighter than the original, I advise you don't overdo it.

First of all boil the potatoes for 40 minutes, until they become smooth, and then let them cool.

Peel them, make a puree and salt them.

Cut the ham into slices, we don't use the Parma Ham (we call it prosciutto crudo) but a particular kind of ham called cooked ham that's pink not red.

If you didn't find it, you could replace it with salami.

So go on and cut the provola and mozzarella into cubes.

Pay attention to the mozzarella: if it's a product of good quality, it will release a lot of milk so you must dry it into a colander until it has lost all the milk.

Take a baking pan and grease it with the butter, then lay it the breadcrumb until cover all of it.

Meanwhile put the mashed potatoes into a large bowl (you should add the pepper if you want) and the egg, so mix them.

Add the grated parmesan and mix them again with the provola too.

Mix everything and put the mozzarella and the breadcrumb on the top.

Finish with curls of butter.

Cook it for 30 min at 180°.

Let it cool for 5/10 min and enjoy!