

# Soufflé potatoes and green beans



more or **english recipes**  
**LESS** | **of PAPPAREALE** NET

🍷 For 1 litre rectangular mold

## Ingredients

6 large yellow potatoes  
3 small carrots  
150 gr of green beans  
160 g Asiago cheese or fresh cheddar  
1 egg  
2 tablespoons grated Parmesan or pecorino cheese  
2 - 3 tablespoons of extra virgin olive oil  
1 teaspoon salt  
a pinch of pepper  
3 tablespoons of milk  
5 g of butter + 1 tablespoon of bread crumbs for the mold

## Method

First wash the potatoes and steam its with the peel until you can put well the fork. Meanwhile, wash, clean and steam the green beans and carrots.

Peel the potatoes and mash with potato masher. Add salt, oil, milk, pepper and grated Parmesan. Mix the compound until it is homogeneous. Butter the mold and sprinkle with the bread crumbs on all the sides. Cut the carrots into thin strips and dice the Asiago cheese. Fill the mold in this order: mixture of potatoes | green beans (put straight and not overlapping) | mixture of potatoes | two rows of carrots along each side and in the middle put the 3/4 of asiago | mixture of potatoes | green beans and carrots if they have remained and the remaining asiago | mixture of potatoes. Put a drop of oil and bake at 200 ° to static oven for 40 minutes. Remove from the oven, let cool slightly and remove from the mold and put in a dish. Serving with baked belgian endive and radicchio!

