

On Friday we ventured to Anglesey, in a virtual fashion, for another in Sue?s series of Welsh recipes.

Ingredients:-

4 Hard Boiled Eggs, shelled and cut in half
1 Leek, finely diced
4 Medium Potatoes, boiled and mashed
4 Tbsp of Margarine (We used dairy free to avoid Lactose issues)
2 Tbsp of Milk (Again Lactose free for us)
Salt & Pepper to season
A Pinch of grated Nutmeg
150g of Grated Mature Cheddar Cheese (Lactose free for us)
3 Tbsp of Cornflour
A additional 600ml of Milk (Lactose free for us)
50g of Breadcrumbs (Gluten free for us)
2 Tsp of Laverbread

Method:-

(1) Fry the Leek in Margarine over a medium heat until softened.
(2) Boil and mash the Potatoes adding 1 Tbsp of Margarine, 2 Tbsp of Milk and seasoning with Salt & Pepper.

(3) Add the Leeks to the mashed Potato and mix well.
(4) Spoon the Potato mixture into a baking tray.
(5) Arrange the Eggs over the top.
(6) Drizzle the Laverbread over the Eggs.
(7) In a pan melt 2Tbsp of Margarine over a low heat and stir in the Cornflour to make a Rue.
(8) Gently start adding the Milk whisking continuously until all the Milk is combined.
(9) Allow to simmer for 2 minutes.
(10) Add half of the Cheese and a Pinch of Nutmeg, seasoning with Salt & Pepper.
(11) Cook for a further minute over a low heat stirring gently.
(12) Pour the Sauce over the Mashed Potatoes and Eggs.
(13) Place in a preheated oven at 180c for 10 minutes.
(14) Combine the remaining Cheese and Breadcrumbs and sprinkle over the sauce.
(15) Return to the oven for a further 10 minutes or until the dish is bubbling and golden brown.

This was supposed to be a side dish? Suffice to say we?ll be eating the remainder reheated this evening.