**Fluffy Cheesy Potato Pillows**

**Ingredients**
- 2 mashing potatoes, peeled
- 3 eggs, separated
- 2 handfuls cheddar cheese, grated
- Pinch of ground nutmeg
- Light brush of oil

**Optional extras:**
- Slices of tomato
- Baked beans
- Crispy bacon
- Baby spinach

**Method**
1. Cut the potatoes into quarters and then put them in a large saucepan, pour on cold water to cover them. Bring to the boil on a high heat then once bubbling to a simmer for 15-20 minutes until cooked.
2. Drain into a colander and leave to steam dry for 5 minutes - don't let them go cold!
3. Once drained, tip back into the saucepan and mash until smooth. Stir in the cheese, egg yolks and nutmeg.
4. Whisk the 3 egg whites to a firm peak. One spoonful at a time, fold the egg whites into the potato mixture, making sure the egg whites are evenly distributed.
5. Put a non-stick frying pan over a medium heat and brush with a splash of oil. Gently lay 4 non-touching spoonfuls of the fluffy mix in the pan.
6. After a few minutes they will begin to puff up, once the edges turn brown flip them over!
7. Your pillows will continue to rise. Cook for a minute or so less on the second side for extra fluffiness!
8. Eat straight away just as they are, or with any of our optional extras!