

# 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 in to 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!

