

# Caspacci Contadino Patate (Peasant Potatoes)

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour 30 minutes

## Chef's Notes

Because of the density of this dish, you should let it sit for about 10 minutes before serving to let the cheeses settle and fuse. It stays warm for a while making transporting this dish very easy.

Remember this dish is very rich and dense, so it's best compliments should be a citrus based fish entree – or light fruity equivalent, and a light salad with a vinaigrette. It's quite lovely with a Wolfblass Shiraz (Purple) or Konzelmann Reserve Cabernet.

Yes for the Cutting Corners version you can use frozen Hash Browns – but make sure they are completely thawed. Note: Substitute Condensed Mushroom soup for your other favorite condensed soups to give this dish a unique twist! For Tomato lovers, use 1/2 the sour cream and add a cup of diced tomatoes.

Prefer not to cut corners? Prepare your own roasted diced potatoes and make a reduced and condensed mushroom sauce.

## Step 1: Caspacci Contadino Patate - Prep

- 2 Kg Sliced Hashbrowns
  - 3 Green Onion Stalks
  - 500g Sour Cream
  - 2 Small Tins Condensed Mushroom Soup
  - 2 Cups Nippy Old Cheddar
  - 2 Cups Grated Parmesan
  - 1 Pkg Cream Cheese
  - 3-4 Cloves Fresh Garlic
  - 250ml Butter
- Leave the butter, cream cheese and hash browns out so that they are room temperature and easier to work with. When those are ready, preheat the oven to 325F.
- If you're in a bigger hurry, slowly melt the butter and cream cheese together while roasting your garlic.
- Finely chop the green onions. Grate the Cheddar and Parmesan.
- Slice garlic and roast until golden brown in evoo (extra virgin olive oil).

## **Step 2: Caspacci Contadino Patate - Combine**

In a large mixing bowl pour in the 1/2 of hash browns and 1/2 the Parmesan and combine all other ingredients by folding each in one at a time ensuring that you are getting each to fully cover the hash browns.

You'll now have a somewhat soupy mixture. Start adding more hash browns until the mixture is more firm but still somewhat creamy. While doing this step season to taste with ground sweet basil, a dash of nutmeg, sliced fresh oregano, and ground rosemary. Remember, don't add salt – the cheese does that for you.

Push the mixture down into 9×13×2" pan, pressing down quite firmly to eliminate air.

Pour the remaining Parmesan cheese on top – this will be your crust so ensure it is pressed gently across the top – use a fork to apply pressure but do not push the cheese down so far that it is soaked up by the mixture.

## **Step 3: Caspacci Contadino Patate - Bake**

Place on centre rack in oven. It should take an hour to bake, but because oven heat varies, your dish is finished when the Parmesan begins to turn golden brown and the corners are bubbling.