Mrs Last’s Group

Potato and Broccoli Medallions (Grönsakskaka)

Season: Winter
Type: Vegetable
Difficulty: Medium
Fresh from the garden: potato, broccoli, shallots, egg
Recipe source: foodie in minnesota

Equipment:
- Saucepan
- Knife
- Chopping board
- Vegetable peeler
- Tablespoon
- Teaspoon
- Cup measure
- ½ cup measure
- Bowl
- Potato masher
- Baking tray
- Baking paper
- Scone cutter
- Spoon
- Egg flip

Ingredients:
- 4 large potatoes
- 1 1/2 cup broccoli florets
- 2 tablespoons cream
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups cheese, grated
- 2 shallots, finely chopped
- 1 egg

What to do:
- Preheat oven to 200° C.
- Line a large baking tray with baking paper.
- Peel and chop the potatoes into even chunks.
- Cook until tender
- Remove potatoes from boiling water to a large mixing bowl to cool slightly.
- Rinse out the potato pot, fill with cold water and broccoli florets.
- Cover and bring up to a boil, remove from heat and steam until tender, about 3-4 minutes.
- Drain broccoli and move to a cutting board, dice finely when cool enough to handle.
- Meanwhile, pour the cream over the potatoes, season with salt and pepper. Coarsely mash the potatoes
- Stir in the broccoli, cheese, green onion, and egg.
- Place a scone cutter on the lined baking tray.
- Scoop a spoonful of the mixture into the cutter and gently flatten.
- Remove the cutter and continue with the mixture, until it is all gone.
- Bake for 20-25 minutes until golden brown on top and bottom.