

Ingredients

900 g small potatoes, scrubbed
90 ml (6 tbsp) olive oil
25 g dried porcini mushrooms (optional)
2 onions, peeled
450 g mixed mushrooms, such as shiitake and brown cap
400 g large spinach leaves, trimmed
2 garlic cloves, crushed
75 ml (5 tbsp) sundried tomato paste
10 ml (2 tsp) chopped thyme
300 ml white wine
300 ml vegetable stock
300 ml double cream
175 g gruyere cheese, grated
75 g Parmesan cheese, freshly grated
salt and pepper
2 eggs, beaten
300 ml Greek yoghurt
herb sprigs, to garnish

Method

Quarter potatoes, place in roasting tin. Drizzle 60 ml (4 tbsp) oil over, turn to coat. Roast at 200 C for 40 mins or until tender and golden. Soak porcini in warm water, cover for 15 mins; drain and chop. Roughly chop onions, mushrooms, spinach. Heat rest of oil in large pan and gently fry onions for 10 mins or until soft. Add fresh mushrooms and garlic; cook at high heat for 5 mins. Stir in tomato paste, porcini, thyme, wine, simmer for 2 mins. Add stock, cream, bring to boil, bubble for 20 mins or until well reduced and syrupy. Transfer to 2.3l ovenproof dish. Stir in potatoes, spinach, gruyere, half Parmesan. Season well. In bowl, beat eggs with yoghurt, add seasoning. Add vegetable mixture and top with remaining Parmesan. Bake at 200 C for 30-35 mins, until golden and bubbling. Garnish with herbs and serve with salad.