Potato crumble with hard cheese DŽIUGAS®



Ingredients

1,5 kg	of potatoes
4 cloves	of garlic
150 g	of hard cheese DŽIUGAS
1 glass	of milk
2	eggs
1 tablespoon	of chicken fat or butter
1 handful	fresh chopped parsley
1 handful	fresh chopped dill

Preparation

Pre-heat the oven to 200°C degrees.

Peel the potatoes and slice them in pieces of about 3 mm. Coat the potato slices with chicken fat, but if you don’t have any, you can use butteroil.

Beat the eggs in a separate bowl. Pour some milk, season with salt, peppers and nutmeg. Mix well. Add the finely chopped cloves of garlic to the milk and egg mixture.

Grate the cheese.

Grease the baking tray with chicken fat or butter. Place a part of potato slices on the bottom. Sprinkle them with salt, pepper and fresh herbs. Add a part of grated cheese and pour some of the milk and egg

mixture. Then again place potatoes, herbs, cheese, mixture. Repeat until all the ingredients are used up. Do not leave grated cheese on the top, because it burns quite quickly. Best to add the cheese in-between the layers.

Bake for 45 minutes, then reduce the heat to 170 degrees and bake for another 45 minutes.
Bon appetite!