

# *Brick à l'oeuf et pommes de terre*

## INGREDIENTS

1 PACK OF SHEET OF BRICKS (ALTERNATIVELY YOU CAN USE FILO PASTRY) - 500G POTATOES - 5 BOILED EGGS - 3 TABLESPOONS OF CAPERS - 1 TEASPOON OF CUMIN - SALT AND PEPPER - OLIVE OIL - HARISSA (TO SERVE)

## INSTRUCTIONS

1. BOIL THE EGGS, LET THEM COOL AND CHOP THEM INTO SMALL CHUNKS

2. PEEL THE POTATOES. BOIL THEM UNTIL TENDER

3. MASH THEM INTO A BABY FOOD CONSISTENCY WHILE ADDING IN COLD OLIVE OIL, THE EGGS, THE CAPERS, CUMIN AND SEASONING WITH SALT AND PEPPER

4. TAKE ONE SHEET OF BRICK AND FILL IT WITH 3 TABLESPOONS OF THE MIXTURE. FOLD THE BRICK INTO

A TRIANGLE OR RECTANGLE (YOUR CHOICE!). I PREFER A RECTANGLE BECAUSE IT REALLY DOES LOOK LIKE A BRICK

5. REPEAT FOR ALL THE SHEETS IN YOUR PACK. AT THIS STAGE YOU CAN EITHER FREEZE SOME FOR LATER OR START COOKING STRAIGHT AWAY

6. TO COOK: HEAT A GLUG OF OLIVE OIL IN A NON-STICK FRYING PAN. ONCE HOT, ADD YOUR BRICKS TO THE PAN AND LEAVE FOR 2/3 MINUTES AND TURN THE BRICK TO FRY THE OTHER SIDE, AND AGAIN FOR ANOTHER 2/3 MINUTES