



Yummy Potato Roll

Rotolo di Patate

INGREDIENTS

- 3 lbs yellow potatoes, boiled, peeled and mashed
- 4 eggs, beaten
- 1 cup grated cheese, plus more for dusting
- 1/2 cup flour
- Salt and pepper to taste
- Pinch of nutmeg, optional but recommended
- Parsley, chopped, to taste
- For filling:
 - Thin sliced mortadella, about 4 Oz
 - Sliced mozzarella, 8 Oz (NOT in water!)

DIRECTIONS

- Preheat oven to 400F.
- Mix cooled mashed potatoes with beaten eggs, grated cheese, flour, salt, pepper and nutmeg until well combined.
- Line a baking sheet (with sides) with parchment paper.
- Grease with baking spray or olive oil making sure the entire surface of parchment paper is coated.
- Spread the potato mixture evenly over the greased paper.
- Dust top with a sprinkle of additional grated cheese.
- Place in hot oven and bake for about 20-25 minutes, just until it begins to take color.
- Remove from oven and turn the potato sheet upside down (carefully so not to break it!) onto a clean surface lined with a clean sheet of parchment paper.

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DIRECTIONS (CONT.)

- Peel the parchment paper that was on bottom of potatoes.
- Evenly cover surface with sliced mortadella first and mozzarella after.
- Roll the potato sheet into itself to form a log. Hold it by the paper to avoid sticking, peeling the paper back as you go.
- Be careful not to break it. It should be malleable.
- Place roll back on the parchment paper in the pan, with open side down.
- Place roll back in the oven.
- Bake for an additional 15-20 minutes until top is golden brown.
- Coll 10 minutes before slicing.
- Serve warm as an appetizer or side dish.

Yummy Potato Roll continued...

NONNA'S TIPS

- Yellow potatoes hold together better than other potatoes so I recommend you use those.
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- You can substitute the mortadella with ham and the mozzarella with a sliced cheese of your choice.
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- A pinch of nutmeg is recommended because it brings this baked potato roll's flavor to a higher level, especially if you use mortadella. In fact, mortadella has a subtle nutmeg background flavor so the flavors will complement each other.