



THE POPULAR CLASSIC OVEN BAKE

# CREAMY POTATO GRATIN



Layer upon layer of sliced potatoes, cream and cheese can only mean one thing: Today, it's potato gratin, a classic favourite! Whether as an accompaniment or main course, this bake is sure to whet your appetite and smells utterly irresistible as it wafts out of the kitchen.

## INGREDIENTS (Serves 4-6):

- » 400 g cream .....
- » 3 bay leaves .....
- » Nutmeg .....
- » Sea salt, pepper .....
- » 1 large clove of garlic .....
- » 1 kg floury potatoes .....
- » 150 g strongly flavoured  
cheese (e.g. Gruyère) .....
- » 50 g butter

- 01.** Preheat the oven to 180 °C (fan assisted).
- 02.** Put cream, bay leaves, 2-3 pinches of freshly grated nutmeg, 1-2 teaspoons of sea salt in a saucepan, add the peeled and finely sliced garlic clove and season with pepper. Bring everything to the boil, then immediately reduce the heat and simmer gently for another 15 minutes, stirring occasionally.
- 03.** Meanwhile, peel and thinly slice the potatoes. Freshly grate the cheese. Take half the butter and place dabs on the bottom of a gratin dish. Remove the bay leaves from the cream.
- 04.** Distribute about a ¼ of the potato slices on the bottom of the gratin dish. Pour 1 ladle of the seasoned cream over the potato slices and add the next layer of sliced potatoes. Repeat this process until you have used up all



the cream and potatoes. Cream should be poured over the last layer too. Dab the remaining butter on the top layer of potatoes. Finally, sprinkle with cheese.

- 05.** Bake in a hot oven (centre) for 40-45 minutes, taking care not to let the top layer get too dark. The gratin is done when the top layer is lightly golden and the potatoes are tender.

**ENJOY!**