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by
ewfood

Potatoes au Gratin [1]

Potatoes au Gratin

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Ingredients

4 large potatoes, I find Saudi potatoes to work best with this dish

1oz. butter

8fl oz. cream

4fl oz. milk

4oz. cheese, grated

2 cloves garlic, crushed

Salt and pepper to season

½ tsp. sweet paprika

2oz. cheese, grated (optional)

Servings

4

Person

Preparation Time

20

min

Cooking Time

1

hr

Preparation

- **1**
Preheat the oven to 200°C
- **2**
Line the bottom of an ovenproof dish with butter
- **3**
Slice the potatoes so that they are ½ cm thick, leave the skin on
- **4**
In a bowl combine the cream, milk, 1 cup of cheese, garlic and season
- **5**
Line the bottom of the oven proof dish with a layer of sliced potatoes, add a layer of the cream sauce
- **6**
Repeat the process once more
- **7**
Pour the remainder of the cream sauce on top of the potatoes and sprinkle the paprika on top
- **8**
Cover the dish with some aluminium foil and bake in the oven for 30 minutes
- **9**
Remove the foil and bake for a further 20 minutes
- **10**
Finally add the ½ cup of grated cheese over the top and bake for an additional 20 minutes or until the cheese is golden

- **11**

Remove from the oven and add some freshly ground pepper and serve.

Cooks Note

Preparation time: 20 minutes; Cooking time: 1 hour 10 minutes; Serves 4

Links

[1] <https://www.expatswoman.com/ewfood/recipes/potatoes-au-gratin>

[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/5804?destination=printpdf/5804&token=e37ce7a9044ce78fe77022fefbe197af>

[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/5804?destination=printpdf/5804&token=e37ce7a9044ce78fe77022fefbe197af>

[4] <https://www.expatswoman.com/ewfood/printpdf/5804>

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