



Posted on 17 September 2012
by ewfood

Potatoes au Gratin

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
