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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