

Posted on 10 October 2012

by ewfood

Gratin Dauphinois



Ingredients

450g potatoes
1 crushed clove of garlic
150 ml double cream
150 ml full fat milk
25g butter
Salt & pepper

Preparation

1. Butter a shallow gratin dish
2. Peel the potatoes and slice thinly- use a mandolin if you have one- if not be careful!
3. Plunge the potato slices into the chilled water and swish around to get the starch off- pat dry
4. In your dish arrange the slices into a layer to cover the bottom
5. Add the crushed garlic, salt and pepper and then start another layer of potato and repeat!
6. Mix the milk and cream together in a jog and our over the potatoes.
7. Add flakes of butter on top and put into the oven to bake on the top shelf for 1 and a half hours
8. Serve with roast beef, salmon, lamb or whatever else takes your fancy!

Cooks Note

Oven Temp 150C
You'll need a bowl of chilled water
Add grated cheese to the top if you're in a cheesy mood... combine with a sprinkle of bread crumbs for a crispy topping