



GRATIN DAUPHINOIS (POTATO GRATIN)

10 min. 45 min. < easy 6 servings

INGREDIENTS

1 garlic clove
1200 g potatoes, thinly sliced
400-500 g cream min. 30% fat
1 tsp salt
1 pinch pepper
1 pinch nutmeg
25 g Gruyere cheese, grated or 25 g
Cheddar cheese, grated

USEFUL ITEMS

ceramic baking dish

PREPARATION

1. Preheat oven to 210°C.
2. Place garlic into mixing bowl and chop **5 sec./speed 5**.
3. Add potatoes, cream, salt, pepper and nutmeg and cook **20 min./100°C/reverse/spoon speed**.
4. Pour mixture into a baking dish. Sprinkle with grated cheese. Bake in preheated oven (210°C) for 15 minutes. Serve with meat and salad.