

Dauphinoise Potato

Lovepotatoes.co.uk, 4 people

Prep 15 mins, Cook 25 mins

Ingredients

- Potatoes, 500g (thinly sliced) ○
- Double Cream, 200ml ○
- Milk, 100ml ○
- Garlic, 1 clove (crushed) ○
- Gruyere Cheese, 50g (grated) ○

Instructions

1. Preheat the oven to 180°C.
2. Place the sliced potatoes in a bowl of cold water to prevent them from browning. Rinse then pat dry with kitchen paper.
3. Place the cream, milk, and garlic in a large saucepan and bring to a gentle simmer. Add the potatoes, cover and simmer for 10 minutes until just tender. Season well.
4. Transfer to a buttered ovenproof dish and sprinkle over the cheese. Bake for 25 minutes until golden.