**Potato Dauphinoise**

**Ingredients**

1kg potatoes

4 garlic cloves

30g butter

300 ml cream 30%

Salt

Pepper

**Method**

Pre heat the oven to 160°C.

Peel and thinly slice the potatoes into thin 2-3mm discs

Spread the butter over the sides and base of on oven casserole (with fingers)

Mince the garlic and sprinkle over the bottom

Arrange a layer of potatoes

Generously season with salt and pepper

Cover with another layer of potatoes

Repeat seasoning and covering for layers 2,3 and 4

Pour the cream all over the potatoes making sure they are all covered

Place in the oven for 1h30, or until the top is brown and crispy

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