

Potatoes

In Field Dress

In the pressure cooker

Place the washed or peeled potatoes in 2 cm of salted water.

Cook for 8 minutes after the casserole starts to whistle.

In the pan

Place the washed or peeled potatoes in 4 cm of salted water, cover.

Cook for about 20 minutes: the tip of the knife should easily enter the potato.

Mashed

It is better to use “special mashed” potatoes.

Once the potatoes are cooked, mash them immediately (with the “K” in Kenwood).

Add hot milk, butter and pepper.

Browned

It is better to use “special steamed, hash brown” potatoes.

Brown onions in a frying pan with olive oil.

Add the potatoes, peeled and cut into cubes or slices, and salt. Cook over low heat for at least 45 minutes, stirring gently from time to time. Check the cooking.

Before serving, increase the heat to caramelize the edges.

In the oven: gratin dauphinois

It is better to use “oven special” potatoes.

Cut the potatoes into very thin slices.

In a gratin dish, place the slices with butter, crème fraîche, salt, pepper, cover with Gruyère.

Bake in the oven at 180°C for at least 1h30. Cover with aluminum foil if the top darkens too much.