

Potatoes

In field dress

At the pressure cooker

Put the potatoes washed or peeled in 2 cm of salt water.

Cook 8 minutes after the casserole is whistling.

Pan

Put the potatoes washed or peeled in 4 cm of salt water, cover.

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

Mashed

It is better to use "special puree" potatoes.

Once the potatoes are cooked, crush them immediately (with the "K" of Kenwood).

Add hot milk, butter and pepper.

Brown

It is better to use potatoes "special steam, rich"

Brown onions in a frying pan with olive oil.

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

Before serving, increase fire power to caramelize the edges.

In the oven: gratin dauphinois

It is better to use "special oven" potatoes.

Cut the potatoes into very thin rings.

In a gratin dish, arrange the rings with butter, fresh cream, salt, pepper, cover with Gruyère.

Bake 180 ° C in the oven for at least 1:30. Cover with aluminum foil if the top blackens too much.