

# Dauphinoise Potatoes

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## Ingredients

500ml double cream

500ml milk

3 garlic cloves

8 large King Edward or Maris Piper potatoes

100g Gruyère cheese (optional)

## Method

### Step 1

Tip the cream, milk and garlic into a large saucepan and bring to a simmer.

### Step 2

Slice the potatoes very finely, about 3-4mm, add them to the cream and simmer for 3 mins until just cooked. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan.

### Step 3

Remove the potatoes with a slotted spoon and place in a wide shallow ovenproof dish so that they are about 5cm in depth. Pour over the garlic infused cream (discarding the garlic) – just enough to seep through the layers and leave a little moisture on the surface.

### Step 4

Scatter over the cheese, if using, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough.

THE  
COOKERY

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