

Dauphinoise Potatoes

Ingredients

3 lbs waxy potatoes, peeled and thinly sliced
180gms gruyere cheese, grated
3/4 pint double cream
salt
fresh ground black pepper
2 -4 garlic cloves, peeled and crushed
2 sprigs fresh thyme
1 ounce butter

Directions

Step 1

Preheat the oven to 300F/150C/gas mark 2.

Take a heavy-bottomed dish or an ovenproof gratin dish (a Le Creuset is ideal - the potatoes tend not to catch), and grease it well with some of the butter.

Step 2

Layer the potato slices in the dish, slightly overlapping each other, seasoning lightly with the salt and pepper, and sprinkling a liberal amount of cheese on each layer.

Sprinkle cheese on the top of the last layer.

Step 3

Put the double cream, garlic and sprigs of thyme in a pan and bring to them gently to the boil, then remove the thyme and pour hot cream over the potatoes.

Step 4

Dot the top of the gratin with the remaining butter and some extra cheese if you wish, and bake for about 1 hr to 1 1/2 hrs, or until the potatoes are soft, and the top is crispy and golden brown.

Serve bubbling hot as a main meal or as an accompaniment.

THE
COOKERY

by The Secret Jozi Chef

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