

Cheesy potato and basil mint bake

- 4 kg potatoes
- 1 bunch basil mint
- 2 TBS NÖTELEX
- 600 mls cream
- 500 MLS MILK
- 500 gms cheese
- 3 tbs veggie stock
- Big bunch chives/spring onions or even red onion

1. Preheat oven to 240 degrees
2. Wash potatoes AND mint
3. FINELY SLICE POTATOES ,NO NEED TO PEEL
4. GREASE 2 BAKING TRAYS WITH NÖTELEX
5. Wash and finely chop mint
6. LOOSELY LAYER POTATOES into trays then place into oven.
7. GRATE THE CHEESE, THEN PLACE IT INTO A BOWL.
8. Wash and finely chop mint and chives.
9. IN a large BOWL, PLACE THE CREAM, MILK, VEGGIE STOCK ,basil mint AND CHOPPED CHIVES , MIX WELL THEN POÖR OVER THE POTATOES.
10. SPRINKLE CHEESE OVER THE TOP, COVER WITH FOIL AND BAKE TIL SOFT (20-30 MIN)
11. WHEN SOFT, TAKE FOIL OFF AND PLACE BACK IN OVEN TIL GOLDEN BROWN (5 MIN)