Gratin Dauphinois
Gratin Dauphinois is a regional dish from Dauphinois.

Ingredients
1 kilo floury potatoes
2 garlic cloves
½ cup grated Gruyere cheese
Pinch of nutmeg
315ml thick cream
125ml milk

Method
Preheat the oven to 170 degrees Celsius
Place crushed garlic, milk and cream in a saucepan and bring to the boil keep
watching the pot as it will boil over very quickly once it starts to come to the
boil. Once boiled remove immmeadietly. Add the nutmeg, salt and pepper to
the milk mix.
Thinly slice the potatoes with a mandolin or sharp knife
Butter an ovenproof dish place a layer of potatoes followed by some sauce,
repeat till all the potatoes and milk mix are used. Sprinkle cheese over the top
and bake for 50 minutes or until the potatoes are completely cooked. If the top
browns too quickly cover with foil.

double recipe
use - 1.5 kilo’s potatoes
500g artichokes.
Cook artichokes with
potatoes.

# 500 g peeled and
finately sliced artichokes.