

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 170degrees 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 immediately. 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 the
recipe.

Add bay leaves
and rosemary to
the pot.

Add sage leaves
and spinach / silverbeet
in between layers
of potatoes