



Gratin Dauphinois

This is Janet's mums recipe and the aroma of the potatoes cooking in the creamy sauce takes me straight back to my mums kitchen.

Ingredients

- Potatoes 1.5 kilos
- Milk 400 mls
- 3 garlic cloves
- 1 cup of tasty cheese
- Pinch of nutmeg
- 500 mls of cream
- 500 grams peeled and chopped artichokes if in season
- Bay leaves 2
- Rosemary leaves

Method

- Combine milk cream, bay leaves, rosemary, and garlic in your large saucepan. Place over medium heat and watch closely until it comes to the boil. Be careful as otherwise it will boil over. Once boiled remove from the heat. Add your nutmeg, salt and pepper to your mix.
- Thinly slice your potatoes, peel and cut your artichokes
- Grease a large deep baking dish then line with baking paper.
- Place your potatoes and artichokes in one layer of the tin carefully ladle in your hot sauce, continue with your next layer of potatoes then sauce.
- Remove bay leaves with tongs.
- Cover with cheese and bake for 50 minutes or until potatoes are cooked through.
- VARIATION
- If short for time cook sliced potatoes in sauce for 15 to 20 minutes and then won't need as long in oven
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