

Gratin Dauphinois

1 kilo potatoes, thinly sliced.
2 garlic cloves
 $\frac{1}{2}$ cup grated gruyere or tasty cheese
pinch of nutmeg
315 mls cream
125 mls milk

- * Preheat oven to 170°C
- * Crush garlic and place it in a saucepan with milk + cream and bring to the boil. As soon as it boils remove from heat immediately. Add nutmeg, salt and pepper to taste.
- * Place a layer of your potatoes followed by some cream sauce + repeat until all the potatoes and cream mixture are used.
- * Sprinkle cheese over the top + bake for 50 mins or until cooked. If it gets too brown on top, cover with foil.

Double Recipe

use

1.5 kg potatoes

500g Jerusalem
artichokes