



Michel's Kitchen

Michel's Potato Gratin

Serves 4



Ingredients

- 8 to 10 medium size Maris Piper potatoes
- 2 pints of double cream
- 2 cloves of garlic – grated
- Pinch of nutmeg
- Handful of grated gruyere or cheddar cheese
- 100 mls of water (approx)
- Salt & pepper

Method:

For the ingredients listed, you should use an oven proof dish approx 25cm x 18cms x 4cms which will feed approximately six people.

Slice the potatoes with a mandolin about 2 to 3 mms thick.

Place in a bowl, season well with salt and leave the potatoes to macerate until the potato slices become soft. When soft, drain and the squeeze all of the water out of the potatoes.

Then mix the potatoes with the double cream, garlic, nutmeg, salt, pepper and water, mix all together and place in the ovenproof dish.

Keep some potato outside to finish the top of the gratin.

Cover with parchment paper and foil and bake in the oven 180C until soft – this will take approximately 40 to 50 minutes.

Before you serve, sprinkle with the cheese and finish under the grill.

Serve hot.

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