

GRATIN DAUPHINOISE

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*BECAUSE THIS DISH IS SO
DELISH I ALWAYS MAKE
AN EXTRA TRAY BUT I
MAKE IT IN A CERAMIC
DISH I CAN PUT ONTO
THE TABLE.*

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CANNON
THE ART OF COOKING

Serves 6

INGREDIENTS

1 kilo Maris Piper potatoes peeled
250mls double cream
25mls milk
2 cloves garlic
Salt & ground white pepper

METHOD

Preheat oven to 220°C.

Carefully, thinly slice the potatoes using a mandolin cutter.

Boil together the cream and milk, the season with salt and pepper.

Line a deep baking tray, approximately 25cm x 17cm and 4cm deep, with baking parchment and spread a little cream mixture over the base of the tray. Cover the cream with the potato slices laying them all the same way (lengthways).

Turn the tray and add a little more cream mixture and cover the cream with more potato slices laying them the other way (widthways).

Continue this until you have 5 layers.

Place into the oven and after 5 minutes gently press the potatoes with a fish slice. Do this only once. Cook for a further 15 minutes until tender.

Allow to cool. Cut into rounds using a pastry cutter and reheat on a piece of greaseproof paper when needed.