



Rutland, Steady, Cook!

Rutland Cookery School's Gratin Dauphinois

Ingredients

100g Whole Milk
100g Double Cream
1 small Clove of Garlic, crushed
Sea Salt & freshly milled Pepper
1 Large Potato (300g Approx), peeled & sliced, 4mm thick
10g Grated Cheese (Cheddar Or Gruyere)

Method

1. Bring the milk, cream and garlic to a gentle simmer, season to taste.
2. Add the slice potatoes and simmer gently for a few minutes. Take care the potatoes do not catch on the bottom of the pan. The cream mix will thicken with the starch from the potatoes.
3. Transfer to an oven-proof dish, sprinkle the cheese on top and bake in a pre-heated oven 180°C for 25 minutes.

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Gratin Dauphinois image on
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#RutlandSteadyCook

Thank you to:
Rutland Cookery School, Ashwell

