

Potato Dauphinoise

Ingredients

125ml double cream
125ml milk
1 garlic clove
2 large King Edward or Maris Piper potatoes
Potato
75g Cheddar Cheese (or a cheese of your choice)

Please bring an oven proof dish.

Method

1. Heat oven to 190C/170C fan/gas 5.
2. Tip the cream, milk and garlic into a large saucepan and bring to a simmer.
3. Slice the potatoes very finely, about 3-4mm, add them to the cream and simmer for 3 mins until just cooked. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan.
4. Remove the potatoes with a slotted spoon and place in a wide shallow ovenproof dish so that they are about 5cm in depth.
5. Pour over the garlic infused cream (discarding the garlic) – just enough to seep through the layers and leave a little moisture on the surface.
6. Scatter over the cheese, if using, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough.