



POTATO DAUPHINOISE

Ingredients:

- 1 clove garlic, peeled
- Olive oil
- 6 medium potatoes
- 2 tablespoons light butter, melted
- Salt and pepper, to taste
- 1 garlic clove
- 1 ½ cups (162 g) cheese, finely grated
- 1 cup (250 ml) milk
- 1 bay leaf
- 2 teaspoons thyme
- ¼ teaspoon nutmeg

Method:

1. Preheat oven to 425°F (220°C)
2. Rub garlic clove on the base of a shallow, ovenproof dish
3. Grease the base of the bowl with a little olive oil
4. Peel and cut the potatoes into thin slices
5. Add the potatoes to a large bowl with the melted butter and salt and white pepper to taste.
6. Toss the ingredients well, so the potatoes are evenly coated
7. Layer the potato slices and cheese in the baking dish, leaving a little cheese left over
8. Put the milk, thyme, bay leaf, and nutmeg in a small saucepan and bring to a boil
9. Pour the milk over the layered potatoes
10. Use the remaining cheese to cover the top of the potatoes
11. Cover with foil and put in the oven and cook for 30 minutes
12. Uncover and cook for a further 10 minutes

