

Q Recipe card

NAME OF DISH: POTATO DAUPHINOISE

SERVES: 4

PREP TIME: 20 MINS

COOK TIME: 40 MINS



INGREDIENTS

030016 Fresh Double Cream

030021 Fresh Whole Milk

GARL Garlic Loose

ZZKE King Edward Potatoes

021301 Juraregal French Gruyere

021025 Kentish Blue (Optional for flavour boost!)

DIRECTIONS

Step 1. Heat oven to 190C/170C fan/gas 5

Step 2. Tip 500ml double cream, 500ml milk and 3 garlic cloves into a large saucepan and bring to a simmer

Step 3. Slice potatoes very thinly, about 34mm, add them to the cream and simmer for 3 mins until just cooked

Step 4. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan

Step 5. Remove the potatoes with a slotted spoon and place in a wide shallow ovenproof dish so that they are roughly 5cm in depth

Step 6. Scatter over 100g grated gruyère cheese, and (if using) crumble in the blue cheese, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough

Step 7. Remove from oven and allow to stand for 10 minutes to cool, then serve and enjoy!