Potato gratin

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	50 Mins
Portions	4
Appliance	CombiSteamer V6000 Grand from 2022

Creamy, flavoursome and baked golden brown – classic potato gratin without cheese. Thin slices of potato, refined with cream and nutmeg, make it the ideal accompaniment to meat and vegetables.

Ingredients

1 kg waxy potatoes, peeled, cut into 3 mm thick slices

1 tbsp butter

1 onion, finely chopped

2 cloves of garlic, finely chopped

250 ml milk

250 ml full cream

2 tsp salt

Some pepper

¼ tsp ground nutmeg

Preparation

Layer the potato slices in the greased gratin dish. Melt the butter in a saucepan. Add the onion and garlic and sweat over a medium heat until translucent. Pour in the milk and cream, bring to the boil, season with salt, pepper and nutmeg, transfer to a measuring jug and blend to a fine purée. Pour the mixture over the potatoes. Put the gratin dish on a wire shelf in the cold cooking space and bake at 180 °C for about 50 minutes using the hot air humid mode.

Hot air humid 180 °C for 50 Mins

Accessories

2½-litre gratin dish, greased

Wire shelf

Additional information

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