# Potato gratin

Recipe by V-ZUG Ltd.



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| Preparation | 20 Mins |
| Cooking time | 50 Mins |
| Portions | 4 |
| Appliance | Combair V600 from 2024 |

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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