



# 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

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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

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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

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2½-litre gratin dish, greased

Wire shelf

## Additional information

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Created on

05.08.2025

