



Potato gratin

Recipe by V-ZUG Ltd.



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

