



Potato gratin



Preparation	30 Mins
Cooking time	50 Mins
Portions	4
Appliance	Combair V2000 from 2021

classic gratin dauphinoise

Gratin

- 1 kg waxy potatoes
- Butter for greasing
- 1 tbsp butter
- 1 onion
- 2 cloves of garlic
- 250 ml milk
- 250 ml full cream
- 2 tsp salt
- Some pepper
- 1 pinch of nutmeg

Gratin

Grease the porcelain dish. Peel the potatoes and cut into about 3 mm thick slices. Layer the slices of potato in the porcelain dish.

Chop the onion and garlic. Melt the butter in a pan, add the onion and garlic and sweat over a medium heat until translucent. Pour in the milk and cream, bring to the boil and season with salt, pepper and nutmeg. Pour the mixture over the potatoes.

Bake the potatoes on a wire shelf in the middle shelf position with hot air humid at 180 °C for 50 minutes.

Cooking steps

Hot air humid 180 °C for 50 Mins





Accessories

2-litre porcelain dish or 4 small ovenproof dishes

Wire shelf

