



Dauphinoise Potatoes

Serves 6

Ingredients :

3 lbs golden potatoes, peeled and thinly sliced
12 ounces gruyere cheese, grated
1 ½ Cups Heavy cream
7-2-1 Salt
2 -4 garlic cloves, peeled and crushed
2 sprigs fresh thyme
1 ounce butter
cheese, for topping (optional)

Directions

- 1. Preheat the oven to 300F*
- 2. Take a heavy-bottomed dish or an ovenproof dish and grease it with some of the butter.*
- 3. Layer the potato slices in the dish, slightly overlapping each other, seasoning lightly with 7-2-1, and sprinkling a liberal amount of cheese on each layer.*
- 4. Sprinkle cheese on the top of the last layer.*
- 5. Put the double cream, garlic and sprigs of thyme in a pan and bring to them gently to the boil, remove from heat strain then pour hot cream over the potatoes.*
- 6. Dot the top of the gratin with the remaining butter and some extra cheese if you wish, and bake for about 1 hr to 1 1/2 hrs, or until the potatoes are soft, and the top is crispy and golden brown.*
- 7. Serve bubbling hot as a main meal or as an accompaniment.*