

# Gratin Dauphinois

## Ingredients

- 700g (1½lbs) New Potatoes
- 115g (4oz) Butter
- 140ml (5fl oz) Thick Cream
- 55g (2oz) Gruyere Cheese, grated
- 2tbsp Parmesan Cheese, grated
- Salt and freshly ground pepper



## Method

1. Generously butter a shallow flameproof casserole/deep gratin dish.
2. Peel and slice the potatoes thinly and soak in cold water for a few minutes then drain and dry thoroughly with a clean tea towel.
3. Heat the oven to 170°C/Fan-150°C/325°F/Gas 3.
4. Place a layer of sliced potatoes in overlapping rows on the bottom of the dish.
5. Pour over a quarter of the cream, sprinkle with 2 tbsp grated cheese (mixed Gruyere and Parmesan), dot with butter and season to taste with salt and freshly ground black pepper.
6. Continue the process until the dish is full, finishing with a layer of grated cheese.
7. Dot with butter and cook in the oven for about 1-1¼ hours, or until potatoes are cooked through. If the top become too brown, cover it with aluminium foil.
8. Serve very hot.