



POTATO GRATIN

INGREDIENTS

- 1.5 kg (3.3 pounds) of waxy yellow fleshed potatoes
- 500 ml (17 fluid oz) of heavy whipping cream
- 100 ml (3.4 fluid oz) crème fraiche
- 100 ml (3.4 fluid oz) whole milk
- 1 tablespoon of plain butter (to coat the gratin dish)
- Seasoning: Salt, pepper and freshly grated nutmeg

NOTES

The potatoes have to be cut into 4 to 5 millimetre (around 0.15 inches) thick slices using a mandoline or a food processor.

REST FOR AN HOUR AFTER COOKING AT ROOM TEMPERATURE to allow the cream to set.

METHOD

1. Preheat the oven to 160°C (320 F) fan forced.
2. Slice potatoes to the same thickness (4mm or 5mm / 0.15 inches) using a mandoline or a food processor slicer.
3. Wash slices in a bowl of cold water and dry using a tea towel.
4. In a pot, pour 100 ml (3.4 fluid oz) crème fraiche, 500 ml (17 fluid oz) whipping cream (use 600 ml whipping cream if you don't have crème fraiche) and 100 ml (3.4 fluid oz) milk. Add 1 tablespoon salt, a pinch of pepper, 2 bruised garlic cloves and a grating of nutmeg.
5. Add potatoes, and using the back of a spoon to ensure that the slices are submerged in the liquid. Bring to the boil, then reduce the heat and simmer for 15-20 minutes. The potatoes are ready when you can easily divide a slice in half using your finger.
6. Butter a gratin dish (which should be long and large and about 5 cm (2 in) deep) and sprinkle 2 chopped garlic slices on the bottom, a pinch of salt and pepper and more nutmeg.
7. Using a slotted spoon, remove the potatoes from the pan and start layering them into the gratin dish. The bottom layer must cover the base of the dish.
8. Again, sprinkle a little salt, pepper and nutmeg on that layer and continue layering repeating the seasoning and nutmeg with each layer until all potatoes are used.
9. Return the pot of liquid to the stove and bring to the boil, then pour over the potatoes.
10. Place the dish in the oven and cook for between 45-60 minutes or until you can cut through the potatoes with a spoon.
11. Allow to cool for an hour to allow the cream to set before eating.