

Dauphinoise Potatoes

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Dauphinoise potatoes are creamy, soft and delicious. Try this dish next time you make a roast meat joint.

Ingredients:

1kg baking potatoes
500ml double cream
Salt and pepper
3-4 cloves of garlic

Directions:

1. Peel the potatoes and then finely slice them on a mandolin or with a sharp knife. As you cut them, place them into a large bowl.
2. Mince the garlic and put it into the bowl with the potatoes. Season the mixture well and then pour the double cream into the bowl and mix everything together well.
3. Layer the potatoes into a baking dish, pouring in any cream that's left behind in the bowl.
4. Place them into a 160C oven and cook them for up to an hour. If the cream looks like it's splitting, that means your oven is too hot and you need to turn the heat down.
5. The dish will be golden on top and the potatoes will be tender.

Author: Laura Young