

Potato and Leek Gratin

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This easy one-pot dish is perfect for tasty suppers – just leave out the ham if you're serving it to vegetarians.

Ingredients:

800g potatoes
200g sliced ham
2 leeks
100g grated cheddar cheese
125ml chicken stock
150ml milk
150ml double cream
1 garlic clove
Salt and pepper
Butter

Directions:

1. Peel and thinly slice the potatoes on a mandolin.
2. Finely slice the leeks and crush the garlic clove. Slice the ham.
3. Put the stock, cream and milk into a saucepan along with some salt and pepper and the garlic clove.
4. Bring the mixture to the boil. Once boiled, remove it from the heat and set it to one side.
5. Butter the baking dish and heat the oven to 180C. Mix together the ham, leeks and potatoes in the dish and then cover the mixture with the stock and cream mixture.
6. Place it onto a baking tray and then cover it with foil. Cook for half an hour, then remove the foil and cook for a further 35 minutes.

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