



Dauphinoise Potatoes

Dauphinoise potatoes are a totally decadent way of serving up the traditional spud. I love how the top caramelises and goes a little crispy, then when you scoop the spoon through the layers of thinly sliced potatoes, the waft of subtly-flavoured garlic cream entices your taste buds into a frenzied need to immediately eat a spoonful.

Ingredients:

Serves 4

50g butter	2 large garlic cloves, chopped finely
1kg floury potatoes	¼ tsp ground nutmeg
2 onions, sliced into thin rounds	100g gruyere or parmesan cheese, grated (optional)
400ml double cream	Salt and black pepper to taste

To prepare:

Preheat the oven to 160°C/320°F/ Gas 3.

Rub a large baking tray or gratin dish liberally with some of the butter. Wash the potatoes and slice very thinly (I use a mandolin for this, although watch out for your fingertips when you get near to the nub of the spud!).

Slice the onions similarly thinly.

Combine the double cream, garlic and nutmeg and season well with salt and black pepper in a bowl or large jug.

Create layers of the potatoes with a few rings of onions and coat with some of the cream mixture. Keep layering the potatoes and cream mixture and dot a few small knobs of butter between each layer. Continue to build the layers until you have used all the potatoes and onion slices.

Place uncovered in the oven and bake for approximately 1½ hours. If using the cheese, sprinkle on top of the dauphinoise approximately 20 minutes before serving. For a well-caramelised top, increase the oven temperature to 180°C/350°F/ Gas 4 for 20 minutes or so before serving up.