

GRATIN DAUPHINOIS



Preparation : 25 min - **Resting :** - - **Cooking :** 1 hr 15 - **Equipment :** -

Ingredients : 6

- 3 $\frac{1}{4}$ lb potatoes - 8 tbsp Crème fraîche - or heavy whipping cream - 1 pinch ground nutmeg - 3 $\frac{1}{4}$ cups milk - 6 oz gruyère cheese - 3 tbsp unsalted butter - 1 garlic clove - salt, pepper

1. Grate the cheese using the 2-mm grating disc. Set aside.
2. Peel and wash the potatoes. Dry them.
3. Using the 2-mm slicing disc, cut the potatoes into thin slices. Preheat the oven to 355°F (gas mark 4).
4. Peel the garlic and cut in half. Rub an oven dish with the garlic, then butter it.
5. Cover the bottom of the dish with a layer of sliced potatoes. Add some of the cheese, salt and pepper, a little crème fraîche and repeat until all the ingredients have been used up, ending with the grated cheese.
6. Stir the nutmeg into the milk and pour over the preparation.
7. Bake and serve straight from the oven.

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