

POTATO AND CHEESE GRATIN

INGREDIENTS

2 lb. russet potatoes
½ clove unpeeled garlic
4 tbsp. butter, chopped into small cubes
1 tsp. salt
⅛ tsp. pepper
1½ cups grated gruyere cheese (or cheddar)
1½ cups heavy cream
2 tsp. dried thyme leaves

INSTRUCTIONS

Preheat oven to 350F. Rub a baking dish or round skillet with the cut garlic, then rub with 1 tbsp. of butter.

Peel the potatoes and slice them ⅛ inch thick. Or use a mandolin. Spread ⅓ of the potatoes in the dish, then scatter over ⅓ of the cream, salt, pepper, cheese, thyme and butter.

Repeat for the 2nd and 3rd layer, finishing with the cheese. Cover with lid or foil, and bake for 1 hour to 1 hour 15 minutes or until the potatoes are soft (use a knife to test), then remove the foil and bake for a further 10 until the top is bubbly and golden. Rest for 10 minutes before serving.

To make ahead, assemble it all EXCEPT for the final layer of cheese. Cover with foil and bake until potato is soft. Let cool then drizzle with a bit of extra cream, top with cheese, refrigerate until required. Reheat covered in foil in 350F oven for 20 - 35 min or until hot, then remove foil and bake until cheese is golden.