

# Dauphinoise potatoes



Simple recipe,  
tasty result

Pure veggie

Serves  
**6**

Prep in  
**30**  
mins

Cook in  
**1.5hrs**

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## Dauphinoise potatoes

**SERVES:** 6

**TAKES:** 30 MINUTES TO MAKE  
& 1½ HOURS TO COOK

1 kg potatoes

20g unsalted butter

2 cloves garlic, peeled and finely sliced

150ml double cream

150ml semi skimmed milk

- 1** Preheat the oven to 160°C/fan 140°C/Gas 3. Peel and slice the potatoes as thinly as possible. Put the slices into a bowl of cold water and then dry them with a clean tea towel to remove some of the starch.
- 2** Rub half the butter inside a large gratin dish and cover the base with a layer of potatoes. Sprinkle sliced garlic over the potatoes and season with freshly ground black pepper.
- 3** Repeat the process with more potato and garlic layers until you have used up all the potatoes.

- 4** Mix together the cream and milk and pour over the potatoes. Dot with the remaining butter and sprinkle a little grated nutmeg over the top, if you like. Otherwise, you could add a pinch of paprika to add colour.
- 5** Cover with foil, sit the dish on a baking tray and bake for 1 hour. Then remove the foil and bake for another 30 minutes, to crisp up the potatoes.



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approx. per serving (serves 6)

<b>ENERGY</b> 1130kJ 270kcal 13%	<b>FAT</b> 15.4g MED 22%	<b>SATURATED</b> 9.4g HIGH* 47%	<b>SUGARS</b> 2.7g LOW 3%	<b>SALT</b> 0.1g LOW 1%
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% of adult's reference intake

carbohydrates per serving: 28.0g

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