Potato gratin with cheese



Consejo del chef

For a top result, add grated cheese at the end and cook au gratin at 200 °C for 10 more minutes. It is worth it.

Raciones para 1

- ❏ **4** Medium potatoes
- ❏ **1** Clove of garlic
- ❏ **300 ml** Cream
- ❏ Nutmeg
- ❏ Salt and pepper
- ❏ Semi-hard cheese

1. Peel the potatoes and cut them into 1/2 cm thick slices with a mandolin or a knife.
2. Scrub the garlic all over the surface of an oven tray or in a skillet suitable for the oven.
3. Put together cream with salt, pepper, and nutmeg, and add part of this mix to the bottom of the skillet.
4. Place the potato slices drawing a spiral, add salt and pepper, and the rest of the cream until cover all the potatoes.
5. Bake at 180 °C for 30 minutes or until the potatoes are properly cooked.

Chef's Notes

https://cookinglovers.teka.com/en/receta/gratin-de-patatas-con-queso-gratinado/