

Potato gratin with cheese

COOKING
LOVERS TESTA



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/es/receta/gratin-de-patatas-con-queso-gratinado/>

