

# TRADITIONAL DAUPHINOISE POTATOES



4-6 SERVINGS



PREP TIME:  
20 MIN



COOK TIME:  
60 MIN

## INGREDIENTS

50g Butter (for greasing and dotting)  
1kg Potatoes peeled and thinly sliced  
300ml Double Cream  
100g Grated Gruyère cheese (plus extra for topping)  
5g Salt to taste  
2 Cloves Garlic minced  
Fresh thyme: a few sprigs  
1 tbsp Lemon juice (optional)  
1/2 tsp Garlic Powder (optional)

## DIRECTIONS

- Preheat your oven to 180°C (fan) / 200°C / 400°F. Grease a large baking dish with butter and rub a clove of garlic along the bottom for extra flavor.
- Thinly slice the potatoes using a mandolin or a sharp knife. Place them in a large bowl and toss with a little lemon juice to prevent browning.
- In a saucepan, heat the double cream, minced garlic, salt, and thyme over medium heat. Bring to a gentle simmer, stirring occasionally, until the mixture is fragrant. Arrange the sliced potatoes in the greased dish, layering them neatly. After each layer, pour over a little of the cream mixture and sprinkle with some grated cheese. Continue layering until all the potatoes are in the dish, finishing with a layer of cream and a generous sprinkle of cheese on top.
- Dot the top with small pieces of butter and a little extra thyme for fragrance. Bake in the oven for 1 hour or until the potatoes are tender and the top is golden brown and bubbly. If the top is browning too quickly, cover with foil and continue baking until tender.
- 9. Let the dish sit for a few minutes before serving. Garnish with fresh thyme if desired.

