

"The one and only" gratin dauphinois



Ingredients

for 8 persons

500 g potatoes with firm flesh (samba)

1 garlic clove

40 cl milk

50 cl single cream

40 g butter

9 g salt

1 g pepper

Preparation : 45 min

Cooking time : 2h

Preparation

Preheat the oven up to 150 °C (th. 5).

Rub the dish with garlic without leaving pieces of garlic and butter it.

Peel the potatoes and wash them under a dash of water without soaking them. Slice the potatoes with a mandolin so that you can see through them, directly in the oven dish.

Mix the milk and the cream together and add salt and pepper (lightly, because potatoes, like every carbohydrate, increase the pepper's power while cooking). Pour a part of this mixture potatoes-high.

Boil the dish on the stove. When it is boiling, sprinkle the dish with some knobs of fresh butter.

Put in the oven for 1 hour.

Take off the skin formed over the gratin and add the rest of the mixture milk-cream stirring gently with a fork.

Put the dish again in the oven for 1 hour. At the end of the cooking time, the gratin must be coloured but not crusted.

Serve warm.

Astuce

The gratin can be reheated, it will taste even better !