

Potato gratin

Cuisine: **French**
Food category: **Side dishes**



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Company: **Retigo**




Program steps

Preheating: 180 °C

1

 Hot air


 100 %

 Termination by time

 00:30 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
potatoes	500	g
garlic	1	pcs
olive oil	200	ml
thyme	10	g
salt	1	g
whipped cream 33%	150	ml
parmesan cheese	50	g
freshly ground black pepper, ground	1	g

Nutrition and allergens	
Allergens: 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K	
Nutritional value of one portion	Value
Energy	166.7 kJ
Carbohydrate	25.5 g
Fat	3.7 g
Protein	7.1 g
Water	0 g

Directions

Slice the peeled potatoes into thin slices, about 3mm/1⁄8in thick. Place the slices into a bowl as you cut them.

Trim the ends off the garlic cloves but don't peel. Grate the cloves on a grater. The flesh will go through the fine holes and the skins will be left behind. Scrape the grated garlic flesh into the bowl with the potatoes.

Season the potatoes, to taste, with salt and freshly ground black pepper. Pour the cream over the potatoes and mix well again.

Place the potato slices into the GN container. They should come to just below the top of the dish. Press the potato down with the back of a spoon or your hands so it forms a solid layer. The cream should come to just below the top layer of potato (top up with more double cream if necessary).

Place the potatoes in the oven and bake for 1hour and 15 minutes hours at 140°C, or until the potatoes are completely tender.

Recommended accessories



Vision Pan