

Potato gratin

Cuisine: **German**

Food category: **Side dishes**



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Company: **RETIGO Deutschland GmbH**

Program steps

Preheating: **180 °C**

1 Knoblauch backen

Hot air 100% Termination by time 00:25 hh:mm 170 °C 100%

2 Gratin backen

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

Drizzle the garlic with olive oil and wrap in tin foil. Place into the oven and roast it at 170 °C for 25 minutes. When it's done squeeze the garlic cloves out into little bowl or jug and add olive oil, fresh thyme, salt and pepper and blitz it. Slice peeled potatoes on a mandoline slicer to thin slices. Place one layer of potatoe slices on the bottom of Vision Pan slightly overlapping each other and brush with garlic mixture and top it up eith grated parmesan cheese. Repeat until you make 7-10 layers. At the end add cream and bake with set program.



Vision Pan