

Potato gratin

Cuisine: **German**
Food category: **Side dishes**



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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.

Recommended accessories



Vision Pan