


# Potato Pancake with Confit Shallots:

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



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Company: **Retigo**





## Program steps


Preheating: 200 °C


1


 Hot air


 100 %

 Termination by time

 01:00 hh:mm

 200 °C

 80 %



Ingredients - number of portions - 8		
Name	Value	Unit
Shallots	3	pcs
potatoes	1	kg
poultry stock	500	ml
extra virgin olive oil	20	ml
Thyme (fresh)	1	pcs
salt	2	g
freshly ground black pepper, ground	2	lb

Nutrition and allergens	
Allergens: Minerals: Ca, Cu, Fe, I, K, Mg, Mn, P, Zn Vitamins: B, B6, C, K	
Nutritional value of one portion	Value
Energy	110 kJ
Carbohydrate	23.8 g
Fat	0.3 g
Protein	2.5 g
Water	0 g

## Directions

Grease a 20cm round cake tin. Line the base of the tin with baking paper and grease it lightly. In a medium saucepan, heat the olive oil over a medium heat. Add the shallot and cook for about 20 minutes, until softened and translucent. Stir in the thyme. Arrange a layer of potato slices in the tin, slightly overlapping them. Season lightly with salt and pepper, add a layer of shallot, and then pour over a little stock. Repeat with the remaining potatoes and stock, seasoning each layer. Pour the remaining stock over the top. Cover the baking dish with a sheet of oiled parchment paper, press the potatoes down lightly, then cover with aluminum foil. Bake the gratin in the center of the oven until the potatoes are very tender.