



# Potato Dauphinoise

I've been treating myself to this pre-prepared potato dauphinoise from the local supermarche but wanted to have a go myself. I looked up many recipes and there seemed to be complete disagreement as to the ingredients so I made a kind of hybrid between them all and it turned up amazingly close to the pre-prepared version without the additives etc and a tad less garlic.

-Em

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## Method:

Peel 4-5 medium sized potato (variety suitable for baking preferred)

Slice thinly approx 4-5mm slices and layer in a buttered baking tray

Put 1x cup of milk and 1 x cup of cream in a pan and bring to simmer

Add to taste with garlic butter

Add nutmeg as required Method:

*Optional:* sliced onion

Pour simmered mixture over the sliced pots

Cook at Gas Mark 7 or 220 C for 30 mins

*Optional:* Add a thin layer of grated cheese

This recipe stores well in a chilled fridge and is happy to be reheated. I will have to try cooking this using a microwave oven only and finishing off under a grill as I see no reason why this ovenless method wouldn't work.

**UPDATE:** Recipe does indeed work fine if microwaved at a medium power setting (power 6 for my Microwave for 6-8 mins) followed by a sprinkling of grated cheese under a grill or just left to melt on top.