

Dauphinoise Potatoes



Serves 2 Prep 15 mins Cooking 35 mins Easy

Ingredients

350g new potatoes, scrubbed
150g double cream
50g unsalted butter
salt & freshly ground black pepper
a few chives, to garnish (optional)

1. Preheat the oven to 220C/ Fan 200C/ Gas 7.
2. Thinly slice the potatoes using a mandolin (or a very sharp knife) being careful of your fingers! Place the potato slices in a small saucepan with the cream, and half of the butter. Season generously and bring to the boil, then reduce the heat and simmer for 4 minutes. Remove from the heat.
3. Generously butter a gratin dish, then spoon the potatoes and cream into the dish, spreading them out evenly. Dot with the remaining butter and bake for 20 - 30 mins until the potatoes are cooked through and golden brown on top. Garnish with chives, then serve.