

## Potato Dauphinois



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**This recipe is available for:**

- Convotherm mini


**Accessories:**

1/1 GN Stainless steel pans, unperforated, 65 mm deep, 3004074

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-  Ambient
-  1 Full Tray
-  From Scratch

**Stage 1**  
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 Combi-steam

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### Ingredients

4.5	kg	Potatoes
1.5	l	Double Cream
680	g	Grated Gruyere Cheese
2	tsp	Salt
4	each	Garlic Cloves
1/2	each	Nutmeg

### 1. Food Preparation

Wash, peel & thinly slice the potatoes, mix the cream chopped garlic and seasonings together then mix in with the potatoes ensure they are coated with the cream.

### 2. Cooking Instruction

Lay the potatoe slices evenly in the tray until the tray is 3/4 full, pour in left over cream mixture and top with grated cheese.

### 3. Food Serving Instruction

Blast chill and cut into portions to be reheated to order. Serve as a side dish to lamb, Pork or beef steaks.