

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

PROFILE

- 🔥 Ambient
- 🍴 1 Full Tray
- 🍳 From Scratch

Stage 1
135 °C

🔥 Combi-steam

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🌀 2

RECIPE

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.