

Potato gratin



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This recipe is available for:

- Convotherm mini


Accessories:

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030

P R O F I L E

-  Ambient
-  1 Full Tray
-  From Scratch

Stage 1
150 °C

 Combi-steam

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R E C I P E

Ingredients

2	kg	Potatoes
500	ml	Cream
2	pcs	Garlic
1	pinch	Nutmeg
1	pinch	Salt
1	pinch	Pepper
5	g	Butter
200	g	Shredded cheese

1. Food Preparation

Peel the potatoes and cut them into thin slices. Peel and chop the garlic, then add it together with salt, pepper, nutmeg in a pot with the cream. Warm it up and whisk it shortly. Spread the butter on the bottom of a 65mmGn tray and separate the potatoe slices on it. Add the cream mix all over the potatoes. Sprinkle the shredded cheese over and put the gratin in the preheated Convotherm.

2. Cooking Instruction

We recommend using medium hard-boiling potatoes for the best result.

3. Food Serving Instruction

After cooking, let the gratin sit for a while. Cut out with a metal ring portion sizes of your choice, and serve it with a meat dish.