

## Potato gratin



🕒 35:07

This recipe is available for:

- Convotherm mini

Accessories:

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

PROFILE

- 🏠 Ambient
- 🔥 1 Full Tray
- 🍲 From Scratch

Stage 1  
150 °C

- 🍲 Combi-steam
- 🕒 00:35 | -
- 🌀 2

RECIPE

### 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.