

## Potato gratin



🕒 01:34




**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro


**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

 00:35 | -

 5

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.