



Gratin Dauphinois

Ingredient list:

1kg potatoes
250ml milk
250ml cream
10 garlic clove, finely diced
2 sprigs of fresh thyme (infused into the cream)
1 pinch of freshly grated nutmeg
White pepper for seasoning

Recipe:

Preheat the oven to 200C. Rub the butter all over the surface of a gratin dish, cover the bottom of the dish with baking paper. Peel and slice the potatoes to a width of 3mm. Lay the slices on a clean tea towel and pat dry. Keep them covered with the tea towel while you prepare the rest of the ingredients let it dry out.

Pour the milk and cream into a saucepan. Add the garlic, thyme. Slowly heat the mix, just as it is about to reach boiling point and you see bubbles appearing around the edge of the pan, remove it from the heat. Strain the liquid into a large jug through a fine chinois, sprinkle in the nutmeg and seasoning and keep hot. Layer the potato slices in the dish, make a hole in the middle, pour the hot cream milk mix, press down the potato nicely, it has to be lightly swimming into the cream, put baking paper on the top, bake at 200 degrees for 12 min, turn the oven down to 150 degrees, cook another 40 min, check with the knife if the gratin is cooked, once done put into blast chiller for half hour, after move to the cold room, put something heavy on the top of the tray to compress the gratin, let it rest over night, ready.

by Chef Farina Mickaël