



**Allotment Gardening In North Essex -- At Home In The Kitchen**

## **Dauphinoise Potatoes**

### **Ingredients: 2 portions**

400g 1lbs Potatoes  
250ml 1/2pt boiled milk  
1 egg (not 2 as shown in picture)  
25g 1oz Butter  
100g 4oz grated Gruyère or Cheddar  
Cheese  
1/2 clove Garlic  
Pinch Salt  
Pinch Pepper  
Pinch grated Nutmeg

### **Method:**

1. Rub 1/2 the butter and all the garlic over an earthenware dish
2. Slice the potatoes thinly
3. Boil the milk and place into a bowl with the 1 egg and 1/2 the cheese
4. Add the sliced potatoes salt pepper and grated nutmeg and mix well
5. Place the mixture into the buttered dish add the rest of the grated cheese and little knobs of butter
6. Cook in a moderate oven 190c for approx 40 - 45 min.
7. Serve