

HOW TO MAKE

Gratin Dauphinois

Shopping list

- 3 lb firm potatoes
- 4 cups heavy whipping cream
- 6 garlic cloves
- Salt, pepper and nutmeg

Step

1

Peel and slice the potatoes with a mandolin.

2

Chop the garlic and combine with the cream. Season well.

3

In a casserole dish start with a layer of cream, add a layer of potatoes, then cream, then potatoes etc... Finish with cream. The cream should come just to the top layer of potatoes, covering it up but not above that. Cook in a preheated oven (250 Fahrenheit) for one hour or even a little more.

What you need (serves 6)

- 3 lb firm potatoes
- 4 cups heavy whipping cream
- 6 garlic cloves
- salt, pepper and nutmeg

Marguerite's tip

« No egg in the real gratin Dauphinois... Keep it simple and cook it slowly.»