

THE PERFECT POTATO BAKE

INGREDIENTS

- ✦ 3kg medium sized potatoes
- ✦ 1 litre cream
- ✦ ½ teaspoon crushed garlic
- ✦ 1 teaspoon of roughly chopped thyme
- ✦ ¼ teaspoon salt
- ✦ Pinch black pepper
- ✦ ½ cup grated gouda cheese



METHOD

- ✦ Preheat your oven to 160 degrees Celsius.
- ✦ Whilst you are waiting for the oven to heat up peel your potatoes & leave them in water.
- ✦ Once peeled you can start to slice them length ways.
- ✦ Try to slice the potatoes as thin as possible, about ¼ cm in thickness, this will be easier if done with some form of slicer like a mandolin.
- ✦ Place the sliced potatoes on kitchen towel or a clean cloth & press firmly with another cloth or towel in order to remove as much moisture from them.
- ✦ In a fairly deep Pyrex or oven proof tray pack the potatoes down, starting from one end & working your way through to the other. Try to slightly overlap each potato, in order to cover any open spaces.
- ✦ Continue laying the potatoes until you have used all of your sliced potatoes.
- ✦ Mix your cream, garlic, thyme, salt & pepper together & pour over the potatoes, making sure to do so over the entire surface area. The cream mixture should come to just below the top layer of potatoes.
- ✦ Cover with foil & place in the oven for 50 minutes.
- ✦ To check if the potatoes are cooked place a knife through them, it should go through with no difficulty & come out just as easily. If not place back in the oven & allow to cook for a further 10 minutes. Keep in mind you still want a little bit of liquid left from the cream-the dish should not be dry.
- ✦ Sprinkle the cheese along the surface & place back in the oven until the cheese has melted & caramelised slightly.
- ✦ Serve straight away; this will go well with a well roasted leg of lamb or beef fillet & fresh garden salad.