



Ingredients:

500ml double cream
500ml milk
3 garlic cloves
8 large king Edward or Maris Piper potatoes
100 g grated gruverere
Cheese

Preparation:

Heat oven to 190C/170C fan/gas 5.

Tip 500ml double cream, 500ml milk and 3 garlic cloves into a large saucepan and bring to a simmer.

8 large potatoes very finely, about 3-4mm, add them to the cream and simmer for 3 mins until just cooked

Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan

Remove the potatoes with a slotted spoon and place in a wide shallow ovenproof dish so that they are about 5cm in depth

Pour over the garlic infused cream (discarding the garlic) – just enough to seep through the layers and leave a little moisture on the surface.

Scatter over 100g grated gruyère cheese, if using, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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