



Potato Gratin

List of ingredients

6 large potatoes, peeled and sliced 1-1.5cm thick

2 cloves garlic, finely sliced

50g cheddar cheese, grated

½ - ¾ cup milk

2 teaspoon salt

ground black pepper

Feeds 4 people.

How to cook the dish

1. Preheat oven to 200°C.
2. Grease the base and sides of a shallow 30 x 25cm baking dish.
3. Place the sliced potatoes, garlic, milk, salt and pepper in the baking dish.
4. Spread with grated cheese and place in oven.
5. Bake until potatoes are tender and golden – about 1 hour.

Tips:

- Other flavours can be added e.g. sliced onions
- Make into a whole dish by adding a tin of salmon, leftover cooked chicken or cooked bacon.