



## Chef Jonathan's Favourite Potato Dish: Potatoes au Gratin (Dauphinoise)

## Ingredients

400 g peeled, sliced potato  
200 ml milk  
200 ml cream (35%)  
1 bay leaf  
3-4 cloves  
Quarter of a white onion  
2.5 g nutmeg  
2-4 sprigs fresh thyme  
50 g parmesan  
salt and white pepper to taste



Peel and slice potato.

- Using the cloves, pin the bay leaf directly onto the onion the same way you would pin a photo to a cork board. Use the cloves in place of your “pins”. This is how you “stud” the onion.
- Bring the milk, cream, onion, and nutmeg to a boil.
- Once boiled, remove from heat. Let the mixture sit to develop flavours.
- Remove the onion.
- Add the potato, salt, pepper, and fresh thyme leaves. Mix well and bring to a boil.
- Grab a pan and brush butter on the bottom. Spoon potato mixture into the pan.
- Cover with buttered paper, and place in 175 C / 347 F oven for 10-15 minutes.
- Remove paper add a little parmesan on top and continue cooking for another 10 minutes until golden and soft.