

Dauphinoise gratin

Cuisine: **French**
Food category: **Side dishes**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

Preheating: 180 °C

1

 Hot air

 100 %

 Termination by time

 01:00 hh:mm

 180 °C

 80 %



Ingredients - number of portions - 6		
Name	Value	Unit
Potato	1	kg
crème fraîche	400	ml
Whole milk lukewarm	400	ml
grated Emmental cheese	200	g
garlic cloves, finely chopped	1	pcs
nutmeg	1	pcs

Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	259 kJ
Carbohydrate	28.8 g
Fat	10.2 g
Protein	11.7 g
Water	141 g

Directions

Rub the inside of a baking dish with the garlic clove.

Grate 1/4 of a fresh nutmeg into the milk.

Peel and slice the potatoes into thin rounds.

Place a layer of potatoes in the bottom of the dish, cover with the cream mixed with the milk. Sprinkle with Emmental and place in the oven.