

Dauphinoise potatoes

Go Task:

Wash and peel a potato

Equipment

- Measuring jug
- Pan
- Peeler
- Chopping board
- Sharp knife
- Mixing spoon

Ingredients

- 50ml double cream
- 50ml milk
- 1 garlic clove
- 1 potato
- 30g cheese

Golden Questions:

What cooking methods do you use for Potato Dauphinoise?
How do you know when they are cooked?

1. Check the oven is at 190C
2. Peel your potato and Slice the potatoes very finely, about 3-4mm
3. Measure the cream and the milk in the same jug and pour into your pan
4. Peel the garlic clove and put it in the pan whole to infuse the cream and milk let the milk and cream **SIMMER** stir to make sure it doesn't burn.
5. Add the potatoes to the cream and simmer for 3 mins until just cooked.
6. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan.
7. Remove the garlic cloves with a spoon.
8. Remove half the potatoes with a spoon and place in dish, season with salt and pepper then add the remaining potatoes, season again and pour over the remaining cream mixture.
9. Scatter over the cheese, then bake for 30 mins until the potatoes are soft and browned - increase the heat for 5 mins if not brown enough.

