

Potato Galette with Candied Shallots:

Cuisine: **French**

Food category: **Side dishes**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating: 200 °C

1 Hot air 100 % Termination by time 01:00 hh:mm 200 °C 80 %

Ingredients - number of portions - 8

Name	Value	Unit
Shallots	3	pcs
potatoes	1	kg
poultry stock	500	ml
extra virgin olive oil	20	ml
Thyme (fresh)	1	pcs
salt	2	g
freshly ground black pepper, ground	2	lb

Nutrition and allergens

Allergens:

Minerals: Ca, Calcium, Cu, Fe, I, Iron, K, Magnesium, Manganese, Mg, Mn, P, Phosphorus, Potassium, Sodium, Zinc, Zn

Vitamins: B, B6, C, Folate, K, Vitamin A, Vitamin C, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	110 kJ
Carbohydrate	23.8 g
Fat	0.3 g
Protein	2.5 g
Water	0 g

Directions

Grease a round cake pan with a diameter of 20 cm. Line the bottom of the pan with parchment paper and lightly grease it.

In a medium saucepan, heat the olive oil over medium heat. Add the shallot, cook for about 20 minutes, until they are candied. Incorporate the thyme.

Place a layer of potato slices, slightly overlapping them in the pan. Lightly salt and pepper, add a layer of shallot, then drizzle with a bit of broth.

Repeat the operation with the remaining potatoes and broth, seasoning each layer. Pour the remaining broth on top. Cover the pan with a greased sheet of parchment paper, press down lightly on the potatoes, then cover with a sheet of aluminum foil.

Bake the gratin in the center of the oven until the potatoes are tender.