

# 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.