

creamy potato gratin

An irresistible accompaniment that is always devoured the instant it hits the table.

1 garlic clove, peeled
1 kilo (2 pounds) red-skinned potatoes
2 tablespoons grated gruyere
½ cup crème fraiche or pure cream
1 cup milk

rub a shallow, oval baking dish with garlic.

slice potatoes as thinly as humanly possible.

mix cream and milk.

layer potatoes in the dish, sprinkling with half the cheese and half the milk.

top with remaining cheese, milk and a good pinch of salt.

bake, uncovered, at 180 deg C (350 deg F) for 1 hour, until potatoes are cooked and top is crisp and golden.

SERVES FOUR TO SIX

From: *New Food: From the New Basics to the New Classics* by Jill Dupleix. Published by William Heinemann Australia, 1994.