



# Potato Gratin



6 servings



1 hr 40 min

## INGREDIENTS

- 1.5 cups of Anchor cream
- 3 cloves of garlic, minced
- 5 medium white potatoes
- 1 tbsp of butter
- ½ an onion, finely diced
- 1 cup of grated tasty cheese
- ½ cup of grated Parmesan
- 1 tsp of fresh thyme

## METHOD

1. Preheat the oven to 160 °C .
2. In a small saucepan add the cream and garlic. Bring to a simmer on low heat a cook for 5 minutes. Remove from the heat and set to the side.
3. Thinly slice the potatoes to 1/8 inch thickness.
4. In a 24cm cast iron pan, add the butter and onion and fry on low heat for 5 minutes until the onion has caramelized.
5. Arrange the sliced potatoes in a spiral pattern on top of the cooked onions. Pour the cream mixture over them.
6. Cover the cast iron pan tightly with a piece of tin foil. Place the cast iron pan into the oven and bake for 1 hr 15 min.
7. Remove pan from the oven and turn to grill.
8. Cover the potatoes with the grated cheeses. Sprinkle with the thyme. Place the cast iron pan into the oven and grill for 5 minutes until the cheese is crispy and bubbling.
9. Remove from the oven and serve warm.