



Potato bake

By Miele

15 minutes

Preparation Time

30 minutes

Cooking Time

4 serves

Serves



INGREDIENTS

400 ml cream
1 garlic clove, crushed
pinch ground nutmeg
1 tsp salt flakes
pepper, to taste
900 g floury potatoes
250 g Gouda cheese, grated

METHOD

1. In a large bowl, mix the cream, garlic, nutmeg, salt and pepper.
2. Peel the potatoes and cut into slices 3–4 mm thick. Mix the potatoes with the cream and half of the cheese. Transfer to a 26 cm ovenproof dish.
3. Top the potatoes with the remaining grated cheese.
4. Place the rack into the speed oven on shelf position 2. Put the dish on the rack and cook on Fan Plus at 180°C + 300W for 30 minutes or until cooked through. Alternatively cook the potato bake on Automatic Programmes / Bakes and Gratins / Potato gratin and follow the prompts on the screen.
5. Once baked, remove from the oven and rest for 8-10 minutes to cool slightly before serving.

Alternative appliance function

Oven / Combi steam Pro oven:

- Place the rack into the oven on shelf position 2. Put the dish on the rack and cook on Fan Plus 180°C for 50 minutes or until cooked through. Alternatively cook the potato bake on Automatic Programmes / Bakes and Gratins / Potato gratin and follow the prompts on the screen.

Dialog oven

- Place the rack into the oven on shelf position 2. Put the dish on the rack and cook and select Gourmet Profi + M Chef + Fan Plus at 200°C + GU: Strong Intensity + Preheat OFF + Crisp function OFF.