

CHEESE AND BACON POTATO GRATIN



Serving: 6

Cooking Time: Not Specified

Prep Time: 60 min

INGREDIENTS

- 170ml (2/3 cup) fresh cream

- 4 garlic cloves, finely chopped
- Salt and freshly ground black pepper, to taste
- 1kg potatoes, thinly sliced
- 6 rashers of bacon, chopped and lightly fried
- 60ml (¼ cup) cheddar, grated
- 45ml (3 tbsp) flaked almonds
- 4 spring onions, sliced

INSTRUCTIONS

Preheat the oven to 200°C and generously butter a deep ovenproof dish and set aside. In a heavy based saucepan, bring the cream and the garlic to the boil then allow simmering for a few minutes. Remove the cream from the heat and add the potatoes and mushrooms. Season and stir thoroughly to coat. Spoon the potato mixture into the baking dish and cover with foil. Bake for about 40 minutes. Remove the baking dish and sprinkle with the cheese, almonds and half of the bacon and spring onions. Continue to bake until the cheese has melted and the potatoes are done, about 10 minutes. Remove and allow resting for a few seconds. Sprinkle with the remaining bacon and spring onions and serve.