

CREAMY GARLIC POTATO BAKE



Serving: 8

Cooking Time: Not Specified

Prep Time: 40 min

INGREDIENTS

- 500g red skinned potatoes, washed & sliced

- 3 tablespoon crushed garlic
- 400ml double cream
- 4tablespoon mascarpone cheese
- ½ cup milk
- 1egg, beaten
- Salt and black pepper to taste
- 2 teaspoons dried mixed herbs
- Grated parmesan cheese

INSTRUCTIONS

Preheat oven to 180C and grease a baking dish. Layer sliced potatoes in dish. In a medium bowl, add garlic, cream, mascarpone cheese and egg together and mix. Season with salt, pepper and rosemary.

Pour the cream mixture over the potatoes to cover. Bake in oven for 40 minutes or until potatoes are cooked and bake is golden brown on top.

Remove and sprinkle parmesan cheese, leave to cool before serving.