

POTATO GRATIN BOULANGER



Serving: 8

Cooking Time: 70 min

Prep Time: Not Specified

INGREDIENTS

- 1.5 kg Potatoes, thinly sliced, rinsed under running water

- 6 Onions, thinly sliced
- 6 cloves Garlic cloves, thinly sliced
- 40 g Butter
- 4 Bay Leaves
- 8 Sprigs Thyme
- 1 litre Vegetable Stock

INSTRUCTIONS

1. Preheat oven to 180oC.
2. Butter a flameproof roasting pan.
3. Make a layer of potato, so that they slightly overlap.
4. Add a few slices of onion and garlic, a bay leaf and a few small thyme sprigs.
5. Repeat the process, until you end up with the final layer of potato.
6. Cover the potato with the vegetable stock, season to taste and bake for 45 minutes.
7. Serve, as an accompaniment with Roasts.