

POTATO AND HAZELNUT DAUPHINOISE TOPPED WITH BURNT BUTTER



Author: Claire Julsing Strydom

Serving: 4

Cooking Time: Not Specified

Prep Time: 60 min

INGREDIENTS

- 2 large potatoes - thinly sliced
- 250ml (1 cup) fresh cream
- salt and freshly ground black pepper, to taste
- 45ml (3 tbsp) fresh sage
- 80g hazelnuts, roasted, roughly chopped
- 60ml (¼ cup) butter

INSTRUCTIONS

1. Preheat the oven to 180°C and lightly butter a baking dish.
2. Place half of the potatoes into the prepared dish and top with a little of the cream, sage, hazelnuts and season. Continue to layer until all of the ingredients are used.
3. Cover with foil and bake until cooked through and golden, about 45 minutes.
4. Melt the butter in a frying pan until just golden, add the whole sage and fry until crispy.
5. Pour the burnt butter and sage over the potatoes and serve.