



# 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.