

Potatoes au gratin with garlic

Ingredients

- ♥ 800 g potatoes
- ♥ 8 cloves of garlic
- ♥ ground salt and pepper
- ♥ 3 dl heavy cream
- ♥ 2 dl grated cheese (see tips)



Instructions

Peel the potatoes and cut them into slices. Put the potatoes in a greased, refractory form (27 cm in diameter or the size of small long pan 20×30 cm). Cut garlic cloves into smaller pieces and spread over the potatoes.

Grind over well with salt and pepper. Pour over cream.

Fry in the middle of the oven at 200 ° C for approx. 40 minutes. Sprinkle over grated cheese and cook for 5-10 minutes.

Tips

- ♥ Flat -grated potatoes do not taste very strongly with garlic despite the amount of garlic cloves, but you can clearly reduce the amount if you wish.
- ♥ Feel free to use cheese with a little powerful taste on top of the cream -grated potatoes. I used here a mixture of Norvegia and Cheddar, but cheeses such as Jarlsberg, Swiss cheese, parmesan, gruyère etc. Can also be used.

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