

Potato Gratin

Cooking methods: Baking, frying

About Potato Gratin

The method of cooking 'au gratin' originated in French cuisine. Gratin dishes are baked or cooked under a grill, using breadcrumbs, grated cheese, egg and/or butter to form a golden crust on top. It is, traditionally, served in a shallow baking dish, known as a 'gratin dish'.

✓ Preparation Time

15 minutes

🔥 Cooking Time

30 minutes

Suitable potato varieties:

Fluffy, such as King Edward or Maris Piper



🍲 Ingredients

- 600g 'Fluffy' variety, King Edward or Maris Piper potatoes
- 500ml chicken or vegetable stock, hot
- 1 medium-sized onion, peeled, cut in half and sliced thinly
- ¼ tsp fresh thyme leaves (you can use dried)
- 40g grated mature cheddar cheese
- 1 tbsp bread crumbs
- Milled pepper and salt

🔪 Equipment

- Shallow ovenproof dish or frying pan with lid
- Vegetable knife
- Chopping board
- Measuring jug
- Oven gloves

📖 Method

- 1 Preheat the oven to 200c.
- 2 Wash the potatoes under cold running water to get rid of any surface dirt, but leave the skin on.
- 3 Find a shallow ovenproof dish, skillet or frying pan to cook the potatoes in. It needs to have a capacity of 1 – 1.5 litres, ideally with shallow sides between 5 – 8cm deep.
- 4 Thinly slice the potatoes, they need to be no thicker than a ten pence piece, cover the bottom of the dish evenly with the slices of potato, sprinkle a layer of onion on top, followed by a pinch of thyme and some milled pepper and a tiny pinch of salt. Repeat this process until all the potatoes have been used and the dish is full.
- 5 Slowly pour the stock over the top, until the dish or pan is three-quarters full, cover with a lid or piece of foil and place in the oven for about 20 minutes.
- 6 Remove from the oven after 20 minutes and lift the lid or foil. Now sprinkle the cheese and bread crumbs over the top and return to the oven for a further ten minutes, without the lid.
- 7 Once browned, the potato gratin is ready to be enjoyed as it is or as part of a lunch or main meal.

For more potato recipes, visit www.prepcookservepotatoes.org.uk