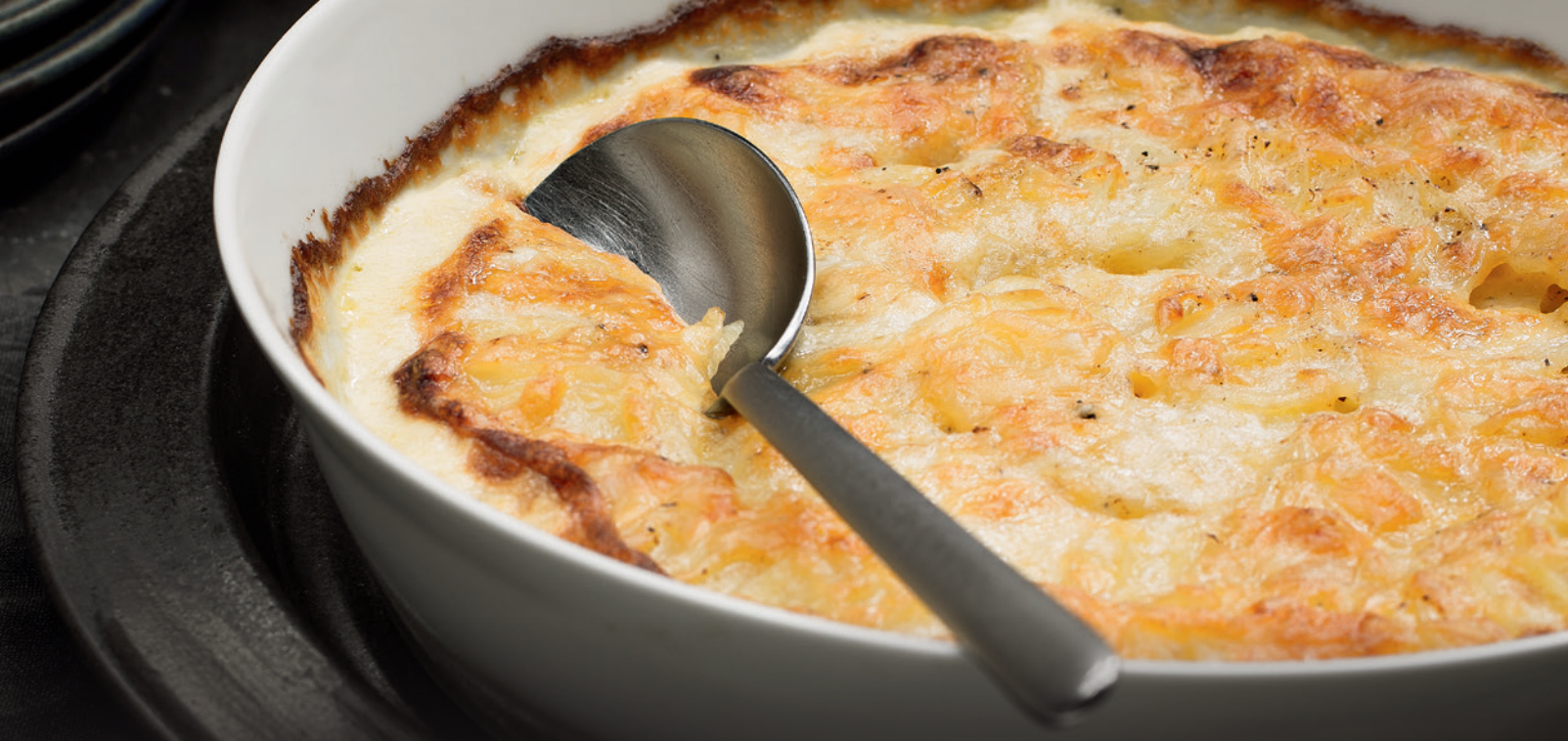


# SIEMENS

## Potato gratin

For 4 servings

Large ovenproof dish



### Ingredients

1kg predominantly waxy potatoes  
Salt  
Pepper, freshly ground  
Nutmeg, freshly grated  
100g grated swiss cheese  
200ml cream  
30g butter  
1 clove garlic  
Butter for greasing

### Method

1. Peel the garlic cloves and halve them. Rub the dish with the garlic and then grease it.
2. Wash, peel and slice the potatoes thinly and evenly into slices of approx. 3mm thickness.
3. Layer half of the potato slices into the dish, season and sprinkle with approx. 50g cheese. Layer the second half into the dish, sprinkle with the remaining cheese and season again.
4. Season the cream with salt and nutmeg. Pour the cream over the potatoes and add small flakes of butter. Bake the gratin as indicated.

### Tip

Layer the gratin no deeper than 2cm in the dish. If you are using larger quantities, use the universal pan. For deep gratins, you should use Top/bottom heating instead of hotAir grilling. Try varying the dish by adding layers of courgette or apple slices in alternation with the potatoes.

### Setting procedure

Ovenproof dish on the wire rack, level 2  
Microwave combination  
hotAir grilling  
180°C  
360 watts  
Cooking time: 25-30 minutes

### Alternative setting

Ovenproof dish on the wire rack, level 2  
hotAir grilling  
170°C  
Cooking time: 60-80 minutes