



**SIEMENS**

### 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 circulated air grilling. Try varying the dish by adding layers of courgette or apple slices in alternation with the potatoes.

## 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.

### Setting procedure:

Ovenproof dish on the wire rack, level 2

Microwave combination

Circulated air grilling

180°C

360 watts

Cooking time: 25-30 minutes

### Alternative setting:

Ovenproof dish on the wire rack, level 2

Circulated air grilling

170°C

Cooking time: 60-80 minutes