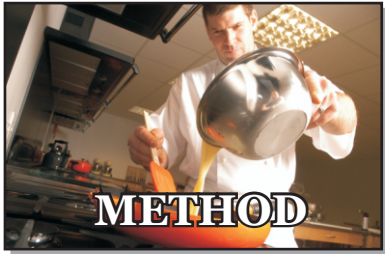


# Dauphinoise Potatoes

1kg Potatoes (large) 4 - 5  
2 Cloves garlic, peeled  
300ml Whipping cream  
Butter for greasing dish  
Salt & pepper



Pre heat oven to 140oc, peel potatoes and slice them thinly.

Place cream and garlic in a saucepan and put on a low heat to infuse the cream, slowly bring to the boil.

Grease earthenware dish approx 20cm square then add the sliced potatoes layering them up and seasoning between each layer, pour over the cream and place in the oven for 1 hour to 1 hour 30 minutes.

Half way through, use a spatula to press down the potatoes to make them more compact.

The potatoes should be soft and the cream will have reduced to a thick consistency.