

## Potatoes Au Gratin





## Ingredients and Preparation

### **SERVINGS**

Serves 2 to 3 people

### **INGREDIENTS**

500 – 600g White Potatoes  
120g – 130g Ham off the Bone  
2 Portions of Single Cream ( 100ml and 300ml )  
200ml White Wine  
100g Grated Gruyere Cheese  
3 Tablespoons of Cognac  
1 Vegetable Cube  
10g Butter or Margarine

### **SUGGESTED PANS AND DISHES**

1 2Litre Pan  
1 Oven Proof Dish ( 25cm long, 15cm wide, 5cm deep )

## PREPARATION

Pre-heat oven to 180C. For fan assisted ovens, 160C is recommended.

Grease the oven proof dish with butter or margarine.

Peel and slice the potatoes to a thickness of approximately 3mm. Place half in dish as illustrated in the first photograph.

Chop the ham into small pieces and sprinkle evenly onto potatoes in dish. Add the remaining potatoes evenly to dish.

Grate the Gruyere cheese into pan and add to this 300ml of single cream, wine, cognac and vegetable cube.

Heat and gently stir with wooden spoon until all the cheese has melted. Pour mixture over potatoes.

Bake for 45 minutes in centre of oven.

Take out and pour the remaining 100ml single cream evenly over dish.

Cover dish with silver foil, return it to the oven and bake for a further 20 minutes.

Serve with a salad.