



Pommes Dauphinoise

Also known as Gratin Dauphinoise, or more simply Potato Bake, this delicious layering of potatoes and cream is the perfect accompaniment to many steak dishes. It originated in the Dauphiné region of southeastern France, famous for its dairy produce and gratins. Some recipes add cheese, but this is neither traditional nor necessary, though a generous hand with the seasoning is. Use Julia Creme potatoes from The Gourmet Potato if you can (available online from Vic's Meat), otherwise Dutch creams or Désirée are also very good. This recipe is easily adapted to serve more or less people and it reheats well so it's worth making a big dish. The tangy lemon and lime flavours in Smallfry biodynamic riesling from the Eden Valley cut through the richness perfectly.

Serves 4-6 as a side dish

INGREDIENTS

- 1kg floury potatoes, peeled
- 1 clove garlic, bruised
- Butter, for greasing
- 300ml cream
- 1 tablespoon salt flakes
- Freshly ground white pepper, to taste
- Freshly grated nutmeg, to taste

METHOD

1. Preheat oven to 180°C.
2. Cut the potatoes into thin slices.
3. Rub a 2-litre baking dish with the garlic clove then the butter.
4. Combine cream, salt, pepper and nutmeg.
5. Toss potato through the cream mixture then layer in the baking dish.
6. Pour remaining cream over the top and press down firmly.
7. Bake for about 1 hour, until top is bubbling and well browned; if necessary use the overhead grill for the last few minutes to get a good brown colour.
8. Remove from oven and set aside for 5 minutes or so before serving.