

Potato gratin with Pink Queen Cheese



Informations

People : 4

Preparation : 45 min.

Cooking time : 75 min.

Ingredients

- 200 g grated Pink Queen Cheese
- 1.5 kg potatoes
- 250 ml Isigny single cream
- 250 ml milk
- 2 cloves garlic
- 20 g Isigny butter
- Table salt, freshly ground pepper
- Albert Ménès nutmeg

Preparation steps

1. Preheat the oven to 180°C (thermostat 6).
2. Peel the potatoes. Use a mandolin to cut them into thin slices about 3 to 4 mm thick.



3. In a saucepan, heat the milk and cream over a medium heat until boiling. Add the minced garlic cloves and season with salt, pepper and a little ground nutmeg.
4. Butter a gratin dish.
5. Arrange the first layer of potato slices in the dish, overlapping them slightly. Pour a little of the milk and cream mixture on top, making sure that the potatoes are well coated.
6. Continue to alternate layers of potatoes and milk and cream. Finish with a layer of Pink Queen Cheese on top.
7. Cover the dish with aluminium foil and bake for about 45 minutes.
8. Remove the foil and bake for another 20 to 30 minutes, or until the top of the gratin is lightly browned and the potatoes are tender.
9. Once cooked, remove the gratin from the oven and let it rest for a few minutes before serving it hot.

? **Tips and Ideas:** Serve with a chilled rosé wine for a totally pink meal.