

Potato Gratin with Truffalo



Informations

People : 4

Preparation : 20 min.

Cooking time : 60 min.

Ingredients

- 200 g Truffalo cheese
- 800 g potatoes
- 500 ml crème fraîche
- 250 ml whole milk
- 2 cloves garlic
- 30 g butter
- 40 g truffle mushroom purée
- Fine salt, freshly ground pepper, nutmeg

Preparation steps

Difficulty level: Average ??????

1. Preheat your oven to 180°C.



2. Peel the potatoes and slice them thinly using a mandoline or a sharp knife.
3. Rub a gratin dish with a minced garlic clove, then butter it generously.
4. Arrange a first layer of potato slices in the gratin dish, slightly overlapping them.
5. In a saucepan, mix the crème fraîche, milk, remaining minced garlic, truffle mushroom purée, salt, pepper, and a bit of grated nutmeg.
6. Bring to boil, then remove from heat.
7. Pour a part of the hot cream mixture over the potatoes in the gratin dish, making sure they are well covered.
8. Repeat the process with the rest of the potatoes and cream mixture until all ingredients are used.
9. Generously sprinkle the grated Truffalo on top.
10. Bake the gratin in the preheated oven for about 45 minutes to 1 hour, until the top is golden, and the potatoes are tender.
11. Once baked, remove the gratin from the oven and let it rest for a few minutes before serving.
12. Serve hot as a side to meat or as a main dish with a green salad.

? **Tips and Ideas:** For truffle lovers, add pieces of truffle ham to your gratin!