

## **Potato Gratin with Truffalo**



## **Informations**

People : 4
Preparation : 20 min. Cooking time: 60 min.

## **Ingredients**

- 200 g Truffalo cheese
- 800 g potatoes500 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!