



POTATOES & APPLES AU GRATIN

PREP 20min | COOK 1hr | SERVES 6-8



INGREDIENTS

- 800 g peeled potatoes
- 3 apples, quartered
- 150 g Grand Trunk (*grated*)
- 300 ml whipping cream
- 1 garlic clove, pressed
- 1 teaspoon salt
- dash of pepper
- dash of nutmeg

DIRECTIONS

1. Preheat oven to 180°C / 360°F.
2. Slice the potatoes and apples to approximately 5mm thick pieces.
3. Combine the potatoes, apples and Grand Trunk cheese together in a 2 litre gratin dish.
4. Mix whipping cream, garlic, salt, pepper and nutmeg together, and pour over ingredients in the gratin dish evenly.

Bake: Approx. 1 hour in the middle of the oven (preheated to 180°C/ 360°F). Remove from oven, and serve warm.

POTATOES & APPLES AU GRATIN RECIPE INCLUDES:

Grand Trunk Cheese

BAKING TIP

Be sure to use room temperature ingredients, unless noted otherwise. It makes combining the ingredients easier, and will not cause the mixture to separate.

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Recipe created by Jolanda Weber/Stonetown Cheese