COOKING PASSION SINCE 1877

Dauphinoise Potato

DIFFICULTY: MEDIUM

PREPARATION TIME: 45 MIN

COOKING TIME: 1 HR 30 MIN

SERVES: 8

Ingredients

2 cloves garlic, smashed
8 x 10 cm sprig thyme
2 x 10 cm sprig rosemary
500 ml thickened cream
1 kg potatoes (baking variety)
125 g parmesan, grated
Salt and pepper
50 g grated cheddar or mozzarella cheese (optional)

Method

Place the garlic, thyme, rosemary and cream in a saucepan. Put the saucepan on Induction level 5-6 and simmer until cream thickens, up to 30 minutes.

Peel the potatoes and with a mandoline slicer or the thinnest blade of a food processor slice the potatoes.

Line a deep loaf pan or terrine approx. 21 x 11 x 8 cm with baking paper. Carefully lay the potato slices one at a time overlapping each other. Continue row after row making sure there are no gaps between the potato slices. Season each layer of potato with salt and pepper and sprinkle with a little of the parmesan. Repeat this process until all the potato has been used.

Next strain the cream mixture to remove all of the herbs and garlic and pour over the potato. Using gloved hands push down the potato to make sure the cream has gone between the layers and then top with the cheese if desired (optional).

Preheat the oven on Top and Bottom Heat to 170°C. Place the dauphinoise on a wire shelf on shelf level 3 and cook for 1.5 hrs until it is golden brown and when there is no resistance when a knife is inserted through the centre.

Remove dauphinoise from the oven, cover with a sheet of baking paper and allow the dauphinoise to cool to room temperature. Place a dish or tray slightly smaller than the loaf pan and place 4 x 400g cans of food on top to press down the potato. Put the dauphinoise in the refrigerator overnight.

Remove the dauphinoise from refrigerator; remove weights, top tray and the sheet of baking paper. Place a chopping board on top of the potato and then flip it over. The loaf pan should then slide off. Remove the baking paper and trim the edges of the potato until straight before cutting into 8 pieces.

Preheat the oven on CircoTherm® at 180°C. Place the pieces of dauphinoise 2 cm apart on the universal tray lined with baking paper. Cook for 15 minutes or until hot.

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- Cheesy jacket potatoes
- How to make baked potato chips
- How to make crispy potatoes

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Notes

This recipe is prepared using traditional techniques to ensure a perfect layered rich dauphinoise. If you are short on time, the dauphinoise can be served without pressing it overnight. Simply turn it into a potato bake! Taking the extra step of pressing the potato overnight gives the dauphinoise a restaurant quality and will allow you to be extra prepared when entertaining.

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