



## Potato Gratin Stacks

SERVES 4-6

### INGREDIENTS

**700g** Nemo potatoes

**100g** Gruyère cheese,  
grated

**100g** Cheddar cheese,  
grated

**125ml** double cream

**45g** butter

**2** garlic cloves

**½ tsp** nutmeg

**2 tbsp** fresh thyme,  
finely chopped

**Salt and black pepper**

### METHOD

1. Preheat oven to 200°C / Fan 180°C / Gas 6.
2. Heat cream in a small saucepan with butter, garlic, nutmeg, salt and pepper. Keep warm allowing the garlic to infuse into the cream.
3. Thinly slice the potatoes into 2mm slices.
4. Layer the potato slices in a muffin tray until about halfway up the cups.
5. Remove the garlic cloves from the cream mix and add a teaspoonful to each cup, along with half of the cheese.
6. Repeat using remaining ingredients.
7. Top with thyme and bake for about 45 minutes until cooked through and golden brown on top.

