

# quick dauphinoise potatoes with smoked garlic

Serves 2

350g floury potatoes (eg maris piper)  
110ml double cream  
110ml milk  
1 clove smoked garlic  
salt and black pepper  
freshly grated nutmeg  
10g butter (for greasing)

- Preheat oven to 200°C/GM6.
- Peel the potatoes and slice thinly on a mandolin or by hand.
- Heat the cream, milk, garlic and salt and pepper in a non-stick saucepan, add potatoes and simmer for 10 minutes, stirring gently occasionally, until the potatoes are just tender.
- Stir in the nutmeg and adjust the seasoning.
- Spoon into a lightly buttered ½ litre/1 pint shallow ovenproof dish, overlapping the top layer of potatoes neatly if desired.
- Bake for approximately 30 minutes until golden and bubbling.
- Leave to stand a short while before serving.

This is ideally made the day before to enable the starch from the potatoes to set the whole thing together, making neater cut outs possible.