

Potato and Parmesan Gratin

1 cup chicken stock

1 cup white wine

2 bay leaves

4 shallots

1 tablespoon fresh thyme leaves

2 cloves garlic, crushed

Grating of nutmeg

Sea salt & freshly ground pepper

1 ½ kg floury potatoes

2 tablespoons butter

¾ cup freshly grated Parmesan cheese

Preheat the oven to 190°C – on fan bake.

Generously grease an ovenproof gratin dish.

Peel & slice the potatoes ½ cm thickness.

Combine all the ingredients except the potatoes, butter & cheese in a wide heavy based pan. Place on a high heat, bring to the boil and allow to simmer for 10 minutes.

Add the potatoes, turn to coat and cook for 10 minutes. Tip the contents of the pan into the prepared gratin dish and level the top.

Dot with butter and scatter cheese over the top of potatoes.

Bake until golden and crusty – about 40 minutes.

Serves 6 – 8 portions