

Potato and Broccoli Gratin

Season: Spring

Type: Side

Serves: 36 tastings

From the garden: Potato, broccoli & garlic



Equipment:

Small bowl x 1
Whisk x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Serving plate x 2
Baking paper
Red baking dish x 5

Ingredients:

10 potatoes (skin-on, halved if they are big)
Some water for cooking potatoes
3 heads of broccoli (finely chopped)
1 ¼ cups cream
3 cloves garlic (finely chopped)
1 ¼ teaspoons salt
1 ½ cup grated cheese

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Divide the potatoes into 2 red baking dishes.
4. Add 2 tablespoons of water in each baking dish and cover with a serving plate.
5. Microwave potatoes on the highest setting for 8 minutes or until cooked. Set aside to cool.
6. In a small bowl, mix together cream, garlic and salt.
7. Once the potatoes are cool, cut them into 0.5cm thin slices.
8. Layer a single layer of potato over base of 5 baking dishes.
9. Top with one-fifth of the broccoli.
10. Finishing with another layer of potato.
11. Drizzle 4 tablespoons of cream mixture over vegetable mixture in each baking dish and top with cheese.
12. Bake in the oven for 25 minutes or until golden brown.
13. Serve as it is.