

Rick Stein's Dauphinoise potatoes

- 900g floury potatoes such as Maris Pipers, peeled
 - 300ml double cream
 - 300ml full cream milk
 - 1 garlic clove, crushed
 - Freshly grated nutmeg
 - salt and pepper
 - 15g butter, for greasing
1. **For the Dauphinoise potatoes** – Preheat the oven to 200°C/180c fan and then slice the potatoes very thinly by hand, on a mandolin or in a food processor.
 2. Put the cream, milk, garlic and plenty of salt and pepper into a large non-stick saucepan. Add the sliced potatoes and simmer for 10 minutes, stirring them very gently now and then so as not to break up the slices, until they are just tender when pierced with the top of a small, sharp knife. Season with freshly grated nutmeg and salt and pepper to taste.
 3. Spoon them into a lightly buttered 1.5 litre capacity shallow oven-proof dish. Overlap the top layer of potatoes neatly if you wish. Bake them in the oven for approx 20-25 minutes or until golden and bubbling. Allow to stand for 5-10 minutes before cutting and serving.