

Recipe for oven baked potatoes *au gratin*, with a creamy cheese sauce *au vin*

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1 Introduction

This is my recipe for wonderfully creamy oven baked potatoes *au gratin*, in a white wine and garlic cream and cheese sauce. It is a simple dish, but it does require quite some time to prepare. I would estimate about two and a half hours in total, including the *mise en place* preparations. But the result is well worth it—succulent potato slices infused with a smooth garlic cream sauce, with parmesan and cheddar cheese and the distinct waft of white wine filling your nostrils. Profuse salivation guaranteed!

2 Ingredients

You will need the following (these quantities will be enough for four people):

- 1.5 kg of floury potatoes
- 400 mL of rich fatty cream
- 100 grams of Cheddar cheese
- 100 grams of grated parmesan cheese
- 10 cloves of finely chopped garlic
- 150 mL of dry white wine
- 2 teaspoons of corn starch
- Freshly ground pepper
- A decent oven

- An oven dish
- A large bowl

3 Preparation

You will need to pre-heat the oven at 175°C, so go ahead and do that first. Peel the potatoes and then slice them *thinly* (about 2–3 mm thick). Then finely chop all the garlic. Next, fetch a large bowl and then first add into the bowl the following ingredients in this exact order: the cream, the garlic, the white wine and finally the corn starch. Stir it all together so that the wine and cream are well mixed. Then add the grated parmesan cheese and about 75 grams of the cheddar cheese (don't add it all). Finally, add some ground pepper to taste.

At this point, it is time to add all the potato slices to the bowl, and mix the slices with the sauce. Use your hands for this, and make sure the garlic is evenly distributed (it tends to sink to the bottom of the sauce). Pour the contents of the bowl into the oven dish and distribute evenly. Distribute the remaining cheddar cheese on top, and optionally add some extra grated parmesan cheese as well. Insert the oven dish into the oven and set a timer for 30 minutes. After thirty minutes, take out the oven dish and using a spatula press down a bit on the surface of the potatoes to smoothen them out a bit. Then return the oven dish to the oven and let it bake for another hour and a half.

When the dish is done, take it out of the oven and serve immediately. It goes very well with fish, chicory, asparagus, broccoli, etc... And it goes without saying that the diner is strongly encouraged to imbibe the remaining volume of dry white wine in its entirety, during the course of the meal.