



*l'art de cuisiner*

# STARK & WHYTE

## *Potato and porcini mushroom gratin*

### *Method*

#### *Ingredients:*

- 1kg (2¼ lbs) Bintje potatoes
- 60 gr (2 oz) extra-quality dried Porcini mushrooms
- 30 gr (1 oz) butter, 1 small shallot, chopped
- 5 small garlic cloves, 300 gr (10½ oz) double cream
- 30 cl (1/2 pt) milk, Salt, pepper, nutmeg

1. Preheat the oven to 220°C (428°F).
  2. Soak the dried mushrooms in a pint of warm water for approximately 12
  3. hours. Drain, filter the water and boil down by half, set aside.
  4. Brown the mushrooms with the butter and the chopped shallot, set aside.
  5. Peel and slice the potatoes into rounds, set aside.
- The sauce:
6. Mix the water from the mushrooms with the garlic, the cream and the milk. Add salt, pepper and nutmeg to taste. Bring to the boil, stirring occasionally.
  7. Arrange the potatoes and the mushrooms in alternate layers in a buttered REVOL dish, pour the sauce over them through a strainer.
  8. Place in the oven and bake for approximately 45 minutes. Serve immediately.

*Round BELLE CUISINE dish, available in:  
5.9", 7.3", 9", and 11" diameters*



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