



Cheesy Garlicky Dauphinoise with Monterey Jack Cheese

Special Sides 30 Minutes • Veggie

1A



Potatoes



Echalion Shallot



Garlic Clove



Monterey Jack
Cheese



Creme Fraiche



Vegetable Stock
Paste



Grated Hard
Italian Style Cheese

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, colander, garlic press, grater, frying pan and ovenproof dish.

Ingredients

	Quantity
Potatoes**	450g
Reserved Potato Cooking Water*	75ml
Echalion Shallot**	1
Garlic Clove**	2
Monterey Jack Cheese** 7)	30g
Creme Fraiche** 7)	150g
Vegetable Stock Paste 10)	10g
Grated Hard Italian Style Cheese** 7) 8)	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	372g	100g
Energy (kJ/kcal)	2303/550	620/148
Fat (g)	34	9
Sat. Fat (g)	21	6
Carbohydrate (g)	45	12
Sugars (g)	6	2
Protein (g)	17	5
Salt (g)	1.68	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email..

Contact

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2



3



Boil the Potatoes

a) Bring a medium saucepan of **water** to the boil with $\frac{1}{2}$ **tsp salt** and preheat your oven to 220°C.

b) Peel and slice the **potato** into 1cm thick rounds.

c) Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. **TIP:** *The potatoes are cooked when you can easily slip a knife through them.*

d) Once cooked, reserve some of the **potato cooking water** (see ingredients for amount), then carefully drain in a colander and set aside.

Finish the Prep

a) While the **potatoes** cook, halve, peel the thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press).

b) Grate the **Monterey Jack cheese**.

c) Heat a drizzle of **oil** in a frying pan on medium heat. Once hot, add the **shallot** and fry until softened, 4-5 mins.

d) Stir in the **garlic** and cook until fragrant, 30 secs. Then add the **creme fraiche**, **veg stock paste** and **reserved potato water**. Mix together, bring to the boil, then remove from the heat.

Bake the Dauphinoise

a) Stir the **Monterey Jack** and **half** the **hard Italian style cheese** into the **sauce**, then taste and add **salt** and **pepper** if needed.

b) Lay the **cooked potato slices** in layers in an appropriately-sized ovenproof dish, then pour over the **creamy sauce**.

c) Sprinkle the remaining **hard Italian style cheese** on top.

d) Bake on the top shelf of your oven until golden brown and bubbling, 15-20 mins.

TIP: *Put the dish onto a baking tray to catch any drips.*

Enjoy!