

Potato and Vegetable Dauphinoise Bake

Ingredients

- 500ml double cream
- 500ml milk
- 3 garlic cloves
- 600g sliced Potatoes
- 100g Sliced swede
- 100g sliced Turnip
- 100g sliced Beetroot cooked and dried

Method

- Place milk, cream and garlic in a pan, add the potatoes and veg but not the beetroot. On a low heat bring to the boil
- Line a gastro tray if going to turn out. Then pour half of the potato cream mix in to tray then place the cooked beetroot on top and put the remaining mix on top
- Press down and cover with parchment and tin foil or a lid cook in an oven at 180c then take lid off and cook for a further 10 minutes or until nicely browned and serve
- If turning out place a grease proof paper on top and put another tin same size on top, then put a weight on top and chill overnight
- Next day turn out and cut to the size required

