

Classic Potato Bake



Who doesn't love a potato bake? My kids have been begging me to make this for a while now as it is not something we indulge in very often. Why? Because when I make a potato bake it is the real deal, no skinny alternatives, just cream and cheese (with loads of herbs and a bit of white wine thrown in for good measure). It is pure indulgence, hence moderation is advised. One thing is for sure, only having it every now and then makes it a whole lot more special.

Prep time: 25 Minutes
Approximately 1 Hour

Cooking time:
\$ Low Budget

Serves 6

Oil for frying

5 large brushed potatoes, peeled

2 cloves of garlic, finely minced

1 large brown onion, peeled, halved and sliced thinly

6 thyme sprigs, leaves removed and stalks discarded, finely chopped

2 sprigs of rosemary, leaves removed and stalks discarded, finely chopped

1/2 cup of dry white wine

300ml of pure cream

1/2 cup of grated parmesan cheese

1/2 cup of grated tasty cheese

Sea salt and cracked pepper

Rosemary leaves and sweet paprika for garnish

Preheat the oven to 180°C

Place the potatoes in a large pot of water and bring to the boil. Boil for approximately 15 minutes, drain and allow to cool slightly before cutting into slices about half a centimetre in thickness.

Heat a frypan and add a little oil. Fry the onion on a medium heat until soft and then add the garlic and herbs. Fry for a

minute or so until aromatic and then pour in the wine. Allow the wine to reduce by half and then pour in the cream. Season generously with salt and pepper, stir to combine and allow to simmer for approximately 5 minutes.

Layer the potato in a medium sized baking tray. When you get through about half of the potatoes, pour half of the onion mixture over the top. Repeat with the remaining potatoes and onion mixture. Scatter over the parmesan and tasty cheese, sprinkle with rosemary and paprika and bake in the oven for 30-40 minutes until golden. You can also check that it is ready by piercing the centre with a skewer to check that the potato is cooked through. Serve with your favourite barbecued meat or roast and a lovely fresh salad.

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