



# Extra Cheesy Garlicky Dauphinoise with Cheddar Cheese

Special Sides 30-35 Minutes • Veggie

3A

Find all your unchilled  
Market items in bag A.



Potatoes



Garlic Clove



Mature Cheddar  
Cheese



Creme Fraiche



Vegetable  
Stock Paste



Grated Hard Italian  
Style Cheese

**Pantry Items**  
Salt, Oil, Pepper

## Before you start

Our fruit and veg 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

Ingredients	Quantity
Potatoes	450g
Garlic Clove**	2
Mature Cheddar Cheese** 7)	30g
Creme Fraiche** 7)	150g
Vegetable Stock Paste 10)	10g
Grated Hard Italian Style Cheese** 7) 8)	40g

Pantry	Quantity
Reserved Potato Water*	75ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	383g 2380/569	100g 622/149
Fat (g)	35.0	9.2
Sat. Fat (g)	21.8	5.7
Carbohydrate (g)	50.6	13.2
Sugars (g)	5.0	1.3
Protein (g)	17.4	4.5
Salt (g)	1.83	0.48

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## 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, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

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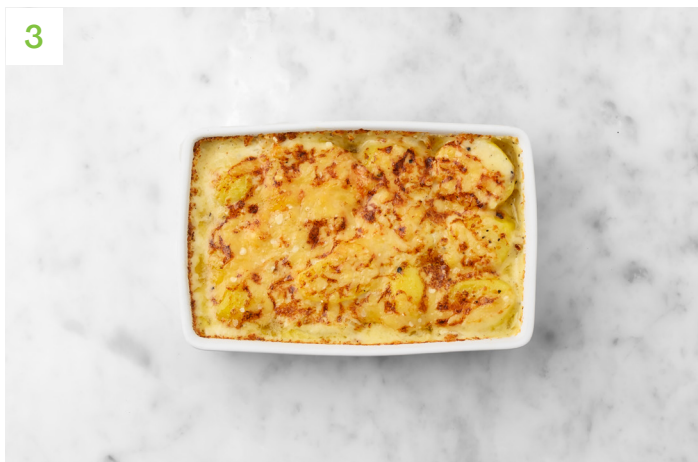
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2



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## Prep the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a medium saucepan of **water** to the boil with **½ tsp salt**.
- Peel and slice the **potatoes** into 1cm thick rounds.
- Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins.
- Once cooked, reserve some of the **potato water** (see pantry for amount), then carefully drain in a colander and set aside.

## Make the Creamy Sauce

- While the **potatoes** cook, peel and grate the **garlic** (or use a garlic press).
- Grate the **Cheddar**.
- Heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add 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 your Dauphinoise

- Stir the **Cheddar** and **half the hard Italian style cheese** into the **creamy sauce**. Season to taste with **salt** and **pepper**.
- Lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy sauce**.
- Sprinkle the remaining **hard Italian style cheese** on top.
- Bake on the top shelf of your oven until golden brown and bubbly, 15-20 mins.  
**TIP:** Put the dish onto a baking tray to catch any drips.
- Remove from the oven and tuck in.

Enjoy!