

# Potato gratin with Alouette potatoes.

Delicious potato dish with crème fraîche and Parmesan cheese

🕒 **Preparation:** approximately 45 minutes

👤 **Serves:** 4

## Ingredients

- 🍅 500g Alouette potatoes
- 🍅 1 large chopped onion
- 🍅 2 cloves diced garlic
- 🍅 250g crème fraîche
- 🍅 200g grated Parmesan cheese
- 🍳 An oven-proof frying pan
- 🧂 Salt
- 🌶️ Pepper
- 🧄 Mustard



## Preparation

### Step 1

Cut the Alouette potatoes into thin slices of about 3mm thick. Boil briefly and allow the steam to escape.

### Step 2

Fry the chopped onion and garlic gently in the oven-proof pan. Do not let them brown.

### Step 3

Cover with the Alouette potatoes while they're still warm and season with salt, pepper and a tablespoon of mustard.

### Step 4

Spread the crème fraîche on top and allow to come to the boil.

### Step 5

Sprinkle with a generous layer of grated Parmesan cheese.

### Step 6

Put the pan in a pre-heated oven at 175 degrees C and bake for 25 minutes.

### Step 7

Serve with a nice piece of fish or a good, thick entrecôte steak.

Add some extra vegetables by putting a layer of thinly sliced zucchini under the cheese.

Enjoy!

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