



Nordic Gratin – Potatoes & Dill

Ingredients 

 1 Hour

- 800 g potatoes
- 250 ml cream (or plant-based cream)
- 1 garlic clove
- Fresh dill
- Salt, pepper
- Optional: grated cheese

Instructions:

1. Preheat the oven to 180 °C (350 °F).
2. Slice the potatoes thinly.
3. Rub a baking dish with the garlic clove, then layer the potatoes inside.
4. In a bowl, mix the cream with salt, pepper, and fresh dill.
5. Pour the mixture over the potatoes.
6. Bake for 45 minutes, until the gratin is tender and golden.

Recipe by Plumes des Étoiles