



# 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**