

Nibbly Pig

Leek, potato and bacon gratin

Ingredients (serves 4)

2 leeks, washed and thinly sliced
2 garlic cloves, crushed
1 bay leaf
A knob of butter
4 rashers streaky bacon, cooked and cut into small pieces
100ml semi-skimmed milk
100ml stock
200ml double cream
800g potatoes, peeled and sliced into 2mm slices
A small handful of fresh thyme, leaves roughly chopped
65g fresh parmesan, grated
Salt and black pepper

Method

Pre-heat the oven to 180°C.

Meanwhile add the butter to a saucepan, throw in the leeks and sweat for 8-10 minutes until soft. Add the garlic, bacon and bay leaf and cook for a further couple of minutes, stirring occasionally.

Add the milk, cream and stock to the pan and bring to the boil. Remove from the heat and put to one side.

Mix the potatoes and thyme into the creamy bacon sauce and remove the bay leaf. Season with salt and pepper.

Lightly grease a gratin dish with butter and evenly place the potatoes slices in layers into the dish.

Pour the sauce over the potatoes and sprinkle the cheese on top.

Cover the dish with foil and bake for 50-60 minutes until the potatoes are tender. Remove the foil for the last 10 minutes of cooking so the cheese can get crisp and golden.

