



# Potato gratin



*Categoria*  
Vegetariano



*Tempo de preparação*  
Demorado



*Dificuldade*  
Fácil



*Custo*  
Select



*Com quem?*  
Select



*Nº de pessoas*  
4 pessoas

## Ingredientes

 100ml of Gallo Extra Virgin Olive Oil Mild

- 400gr of Potatoes
- 200ml of Cream
- 100gr of Grated Gruyere Cheese
- 3 Eggs
- 10gr of Garlic
- Salt, pepper and nutmeg to taste

## Modo de preparação

1

Peel and slice the potatoes.

2

Heat the olive oil with the sliced garlic.

3

Wrap it around the potatoes and season with salt, pepper, and nutmeg.

4

Beat the egg whites, add cream, and add it to the potatoes.

5

Place it in a Pyrex and add the cheese on top.

6

Leave it to bake for 40m at 160°C (320°F).

7

Conclude with another 10m at 180°C (356°F).

*Produtos utilizados*



*Mild*

Extra Virgin Olive Oil

*Veja também*

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 Vegetariano  Médio  Fácil

*Couve-flor no forno com molho de azeite e ervas*

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