

alustar

Backstar

Jet-Cut

freshstar.

POTATO GRATIN WITH GOAT'S CHEESE



RECIPE FOR
1–2 persons



PREPARATION TIME
15 MIN



BAKING TIME
30–35 MIN

2
50–80 g
1 tbsp

INGREDIENTS

potatoes
fresh goat's cheese
olive oil
fresh thyme
salt
pepper

TO SERVE

combine with a s rocket salad
or complement with a
cucumber and yoghurt salad.

PREPARATION

1

Preheat the oven to 200 °C degrees.

2

Cut the potatoes into very thin slices.

3

Cut a larger piece of aluminium foil.

4

Spread the potato slices on the aluminium foil, season
with salt and pepper and crumble
the goat's cheese on top.

5

Sprinkle with fresh thyme and olive oil.

6

Fold the aluminium foil over the potatoes and bake,
until the potatoes are soft.