

Creamy Potato and Onion Gratin

Serves: 6

Takes 20 mins to make, 1.5 hours in the oven

(Once cooked, this dish will sit happily, covered, in a warm place)

Ingredients:

- 40g melted butter, plus extra to grease
- 1.3kg Potatoes
- 1 red onion, thinly sliced into rounds
- 1 fresh bay leaf
- 284ml carton double cream

Method:

1. Preheat oven to **190c/fan 170c/ gas 5**. Grease a deep 2 litre baking dish with butter.
2. Peel and thinly slice the potatoes, placing them in a bowl of water to prevent discolouring. Drain then pat dry with a clean tea towel. Arrange with half the onion slices in the dish, overlapping them, and seasoning and drizzling with the melted butter as you go.
3. Finish the top layer neatly with the remaining onion. Top with a bay leaf, then pour over the cream.
4. Cover with foil, place on a baking sheet and bake in the oven for 45 mins.
5. Uncover and bake for a further 30 mins, until tender and golden.
6. Possible to set aside in a warm place, covered.