



**HELLO
FRESH**

Truffle Potato Dauphinoise

perfect for sharing

Calorie Smart

Preparation time : 40 min.



Potatoes



Crème Fraîche



Truffle Zest



Garlic



Grated Italian
Style Hard Cheese



Vegetable
Stock



Salt



Pepper



Oil



Water



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-IE/recipes/truffle-potato-dauphinoise-452>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Oven dish, Grater, Pot with Lid

Ingredients for 1-6 people

Ingredient	2p	4p	6p
Potatoes (grams)	600	600	600
Creme Fraiche (grams)	110	110	110
Truffle Zest (sachet(s))	1	1	1
Garlic (unit(s))	1	1	1
Grated Italian Style Hard Cheese (grams)	20	20	20
Vegetable Stock (sachet(s))	1	1	1
Salt (tsp)	¼	¼	
Pepper (tsp)	¼	¼	
Oil (to taste)	to taste	to taste	
Water (to taste)	to taste	to taste	

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kj)	1887 kj
Energy (kcal)	451 kcal
Fat	17.2 g
of which saturates	11.5 g
Carbohydrate	63.5 g
of which sugars	5.9 g
Dietary Fiber	7.6 g
Protein	11.2 g
Cholesterol	7.2 mg
Salt	1.94 g

Allergens

Milk

Always check the product labels for allergen information.



Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel and slice the **potatoes** into ½ cm thick rounds.
- Peel and grate the **garlic** (or use a garlic press).



Start the Dauphinoise

- Place a pot over medium-high heat with a drizzle of oil.
- Once hot, fry the **garlic** for 1 min. Add 125ml **water**, **stock** and **creme fraiche**.
- Carefully add the **potatoes** to the sauce. Season with ¼ tsp **salt** and ¼ tsp **pepper**.
- Bring to the boil, cover and lower heat to medium.
- Simmer until **potatoes** are parboiled, stirring regularly, 15-20 mins, then add the **truffle zest** and stir to combine.



Finish and Serve

- Carefully transfer the parboiled **potatoes** and truffle sauce to an appropriately-sized oven dish. Scatter over the **Italian hard cheese**
- Pop into the oven and bake until the sauce is bubbling and the **potatoes** are cooked through, 15-20 mins.

TIP: You want the dauphinoise to be 2-3 cm thick—keep this in mind when choosing an oven dish.

Enjoy your meal!