




Potato and butternut gratin

Creamy, rich and delightful!

 Less than 45 minutes **Serves:** 4

Recipe Type: Appetisers

Main Ingredient: Vegetables

Ingredients

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- 4 washed potatoes
- 1 small PnP butternut
- 1 small PnP red onion
- 1 cup PnP cream
- 15 ml PnP thyme leaves
- 2 PnP garlic cloves, crushed

Method

- Thinly slice potatoes, butternut and an onion.
- Layer in small ramekins.
- Mix together cream, thyme leaves, garlic cloves and seasoning.
- Divide between ramekins, cover with foil and bake for 30 minutes at 180°C.
- Remove foil and allow to brown.