

POMMES DE TERRE AU FROMAGE

FOR 15 SERVES

3KG Potatoes

1kg sliced onions

600ml cream

250g grated cheese

Salt and pepper

METHOD

BOIL POTATOES (start in cold water) – when just tender (don't overcook) drain and remove skins when cool enough. Cut into four or six pieces and put into baking dish. Sprinkle with salt and pepper, pour over cream, top with cheese and bake until golden, around 40 minutes.