

Reena Malhotra's rare recipes

Baked Cheese-n-Potatoes Recipe

Ingredients :

<input type="checkbox"/> Potatoes – Big	4
<input type="checkbox"/> Butter – Melted	4-5 Tablespoons
<input type="checkbox"/> Mozzarella Cheese – Grated	2 Cups
<input type="checkbox"/> Milk – Luke Warm	½ Cup
<input type="checkbox"/> Cream	¾ Cup
<input type="checkbox"/> Onions	2 - Sliced
<input type="checkbox"/> Salt	As per Taste
<input type="checkbox"/> Pepper	As per Taste
<input type="checkbox"/> Parsley - Chopped	2 Teaspoons
<input type="checkbox"/> White Pepper	As per Taste

Method :

- Pre-heat the Oven to 180°C.
- Wash the Potatoes.
- Peel and slice the Potatoes into very thin Slices.
- Take an oven-proof Glass Dish and Grease it with the melted Butter.
- Put a layer of Potato slices and spread some melted Butter evenly over it.
- Sprinkle some Pepper over the layer of Potato slices.
- Sprinkle 2-3 Tablespoons of the grated Cheese over the layer of Potato slices.
- Put a layer of Onion slices over the sprinkled cheese.
- Put another layer of Potato slices and spread some melted Butter evenly over it.
- Sprinkle some Pepper over the layer of Potato slices.
- Sprinkle 2-3 Tablespoons of the grated Cheese over the layer of Potato slices.
- Put a layer of Onion slices over the sprinkled cheese.
- Repeat the layers until you have used all the Potatoes and Onions.
- Be sure to save some grated Cheese for a Topping Layer.
- Mix the Cream in Milk in a small Bowl.
- Pour the Milk & Cream Mix over the top of the layer of Potatoes, Cheese and Onions.
- Sprinkle a layer of grated Cheese and some Parsley on the top.
- Heat the dish in the Oven for 20-25 minutes / till the top layer is Golden Brown.
- Remove the Dish and serve Hot.
- Enjoy!