



Vegan Dauphinoise Potatoes

Ingredients

1.25kg of peeled potatoes
1 large onion
6 cloves of crushed garlic
250ml plant based cream
1 tbsp wholegrain mustard
2 tsp bouillon powder
1 tbsp chopped herbs -
rosemary and thyme
600ml water

Directions

1. Preheat oven to 170°C.
2. Grease a deep dish with vegan butter.
3. Thinly slice the onions and potatoes or use a food processor.
4. Crush 6 cloves of garlic.
5. Layer the potatoes, onion and garlic in the greased dish until all have been used.
6. In a jug, mix together the remaining ingredients.
7. Pour over the potatoes, patting them down to make sure the liquid spreads evenly throughout the dish.
8. Cover with foil and bake for 1 hour.
9. Remove foil, season and continue to bake for a further 40 minutes.
10. Check the potatoes are cooked by piercing a knife through the middle and serve.

Tip:

Serve with our Butternut Squash Wellington and Whole Roasted Cauliflower for a delicious festive feast!

