



Making potato gratin with cheese and leeks



Ingredients

- 1000 grams of potatoes (firm cooking)
- 30 grams of butter
- 40 gram of flour
- 400 millilitre of milk
- 2 leek stems
- 40 millilitre Henri Willig sweet jalapeño dip
- 300 gram Henri Willig sheep's cheese chunks

Preparation

Potato leek gratin with sheep cheese, a blissful oven dish!

Method:

Preparation:

Preheat the oven to 180 degrees Celsius. Cut the white of the leeks into half rings and wash well. Peel and slice the potatoes and blanch them al dente. Make the béchamel sauce by melting the butter in a pan and adding the flour. &stir everything with a whisk until smooth. Add the milk in parts to make a smooth béchamel sauce. Arrange the potato slices in layers in an oven dish. Pour the béchamel sauce over the potatoes layer by layer. Spoon the sweet jalapeño dip over the potatoes and sprinkle half the leek rings on top. Top with sweet jalapeño dip, pepper and the character sheep cheese. Bake until golden brown in the oven for +- 30 minutes.

This casserole is for eating your fingers!