



Potato-leek gratin with sheep cheese



Ingredients

- 1 kg potatoes (waxy)
- 30 g butter
- 40 g flour
- 400 ml milk
- 2 stalks leek
- 45 ml Henri Willig sweet jalapeño dip
- 300 g Henri Willig sheep cheese, crumbled

Bereidingswijze

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

Instructions:

Preparation:

Pre-heat the oven to 350 degrees Fahrenheit (180 degrees Celsius). Slice the white portion of the leek into half rings and wash thoroughly. Peel and thinly slice the potatoes. Blanch the slices of potato in boiling water. Make a bechamel sauce by melting butter in a saucepan and slowly adding the flour. Once a paste is formed, whisk in the milk. Layer the blanched potato slices in a glass oven dish, pouring a portion of the bechamel sauce, sweet jalapeno dip, and sliced leek over each layer. Top with more sweet jalapeno dip, pepper, and crumbled sheep cheese. Bake in the oven until golden brown (approx. 30 minutes).

Scrumptious casserole!