

# Leek, Potato & Stilton 'One Pot' Gratin

This Gratin can be served straight from the pan. Add a side of green salad or some crusty bread or serve as a side dish for steak or chicken.

**Tefal**  
**ingenio**<sup>®</sup>  
REMOVABLE HANDLE SYSTEM



Simple. Versatile. **Ingenious**

FROM THE **HOB**

INTO THE **OVEN**

TO THE **TABLE**

INTO THE **FRIDGE**

OPTIMUM **STORAGE**

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## You will need:

- Ingenio 24cm sautepan
- Ingenio removable handle

## Optional:

- Ingenio saucepan and glass lid for boiling potatoes
- Ingenio 24cm air-tight plastic lid
- Medium jug

## Ingredients:

- 600g parboiled potatoes, diced and peeled
- 1 tbsp vegetable oil
- 15g butter
- 2 large leeks washed and sliced to the thickness of £1 coins
- 2 cloves garlic crushed
- 1 tsp fresh thyme leaves
- 250ml vegetable stock
- 200ml half fat creme fraiche
- 50g Stilton cheese, crumbled, plus 25g to sprinkle over the top
- 25g fresh breadcrumbs
- Salt & pepper to taste

## Method

- 1 Preheat the oven to 200°C/ 180°C Fan/350° F/Gas 4.
- 2 Peel and dice 600g potatoes, and parboil using the 20cm Ingenio saucepan
- 3 Heat a sautepan over a medium heat and add the oil, butter, leeks and garlic and fry gently to soften for 3 minutes. Add the thyme, season with salt and pepper and continue to cook for another 5 minutes.
- 4 Meanwhile in a jug mix the stock with the creme fraiche, and stir in the crumbled Stilton cheese.
- 5 When the leeks have softened, add the parboiled, diced potatoes to the sautepan then pour the creme fraiche and stock mix into the pan. Continue to heat until the stock

starts to simmer, then sprinkle over the breadcrumbs and the remaining Stilton cheese and move from the hob into the preheated oven and bake at 180°C (fan oven) for about 20 minutes until golden on top and bubbling.

- 6 Serve straight to the table from the Ingenio sautepan, and for leftovers simply pop on the air-tight Ingenio plastic lid to store in fridge

**Why not try...** adding bacon or swapping some of the potato for celeriac as an equally tasty alternative.



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