



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

POTATO BOULANGERE ON CREAMY LEEKS

INGREDIENTS

3 Leeks, sliced thinly

Bunch of Thyme

20g Trewithen Dairy Salted Butter

50g Trewithen Dairy Clotted Cream

1kg floury potato, such as Desiree, peeled and sliced thinly using a mandolin

3 tbsp Olive oil

Salt and pepper

50g Trewithen Dairy Salted Butter

METHOD

Preheat the oven to 190c.

Add butter to a large cast iron pan over a low to medium heat. Add the leeks and thyme and coat in the butter. Cover and leave to sweat out for 10 minutes. Stir through the big spoonful of Cornish Clotted Cream and set aside off the heat.

In a large bowl, toss the thin potato slices in the olive oil and a generous amount of seasoning until thoroughly coated. Layer the potatoes vertically on top of the creamy leeks so they stand up and there's space between slices for the top to get crispy. Dot blobs of butter between the potatoes, before baking in the oven for approximately 40 minutes, or until the top is golden and caramelised.