



# Pomme de terre au gratin

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## Ingredients

- 8 Potatoes
- 1 Onion
- 1 lt Milk
- 150 g Cake flour
- 4 ml Ground Black pepper
- 4 ml Nutmeg
- 2 tbsp Butter
- Salt to taste
- 100 g Feta cheese
- 2 Bay leafs
- 1 tsp Coriander seeds
- 1 cup Raw Brown lentils
- 35 g Tomato Paste
- 2 tsp BBQ spice
- 4 tsp Pea flour
- ½ tsp Mild yellow Curry
- ½ tsp Garum Masala
- ½ tsp Leaf Masala
- 200 g Cheddar cheese

## Method

- In a heavy base pot place Milk, Butter, Black pepper, Nutmeg and bring to the boil over medium heat, stirring constantly.
- When the sauce boils it will become thick. Boil 1 minute.
- Set the white sauce aside.
- Peel potato and slice 2 to 3 mm thick.
- Boil until soft but firm, and set aside.
- Boil the Brown Lentils in water until soft and set aside.
- Chop the Onion and fry together with Bay leafs and Coriander seeds in a little oil until just cooked not brown.
- Add the Pea flour, Curry and Masala and fry until spice change color.
- Add 1 cup Water and Tomato paste.
- Bring back to the boil add the cooked Lentils.
- Cook for 1 minute.
- In a oven proof, Greased dish 25 cm x 25 cm x 5 cm layered 1/2 the Potato.
- Spread ½ the white sauce on the potato.
- Spread the Lentils on top of the white sauce.
- layer the remaining potatoes.
- Crumble the Feta cheese on top.
- Spread the remaining white sauce on top.
- At this stage the dish should be full.
- Pre heat oven to 180° C.
- Bake at 180°c for 30 minutes.
- Remove from oven and cover with grated Cheddar cheese.
- Set the oven to grill and bake another 10 minutes.
- Remove from oven and allow 5 minutes to set before dishing up.
- Slice into portions and serve.

Serve 9 portions

