

POTATO BAKE

Melt butter in a medium-sized pan or pot. Add garlic and sauté for 1 minute or until just fragrant. Whisk in flour and continue to cook while whisking or stirring for at least 1 minute. Reduce the heat to low, gradually whisk in milk (about ¼ cup at a time). Bring to the boil, then simmer until it starts to thicken. Season to taste.

Preheat the oven to 200°C and spray a 24 x 33 cm baking pan with cooking spray. Arrange half of the potato slices in a layer in the base of the pan, pour half of the creamy sauce over them, then top evenly with half of the mozzarella and Parmesan. Repeat with the remaining ingredients and scatter rosemary on top.

Cover tightly with tinfoil and bake for 40 minutes or until the potatoes are just tender. Remove the tinfoil and cook for a further 30 minutes or until the potatoes are golden and the sauce is bubbling. For a crispier topping, grill on medium heat for 2 to 3 minutes.

Serves 6-8

60 g butter
3 large garlic cloves, minced
32 g cake wheat flour
960 ml milk
salt to taste
ground black pepper to taste
cooking spray
1 kg potatoes, peeled and sliced
into 3 mm slices
160 g mozzarella, shredded
75 g Parmesan, freshly grated
rosemary, chopped

