



Making potato gratin with cheese and leeks



Ingredients

- 1000 grams of potatoes (firm cooking)
- 30 grams of butter
- 40 gram of flour
- 400 millilitre of milk
- 2 leek stems
- 40 millilitre Henri Willig sweet jalapeño dip
- 300 gram Henri Willig sheep's cheese chunks

Preparation potato gratin

Fancy a delicious potato gratin that is just that little bit different? Try this potato leek gratin with Henri Willig sheep cheese for a tasty twist! This gratin combines the softness of potatoes with the fresh flavour of leeks, topped with a rich béchamel sauce and a tangy touch of sweet jalapeño dip. An ideal choice for a hearty side dish or a main meal. Whether you're looking for a potato gratin oven recipe or want to try something new, this variation with cheese is sure to impress!

Preparation

- 1: Preheat the oven to 180 degrees Celsius.
- 2: Cut the white of the leeks into half rings and wash well.
- 3: Peel and slice the potatoes and blanch them al dente.
- 4: Make the béchamel sauce by melting the butter in a pan and adding the flour. Cook everything while stirring with a whisk.
- 5: Add the milk in parts to form a smooth béchamel sauce.
- 6: Place the potato slices in layers in a baking dish. Pour the béchamel sauce over the potatoes, layer by layer.
- 7: Spoon the sweet jalapeño dip over the potatoes and sprinkle half the leek rings on top.
- 8: Top with sweet jalapeño dip, pepper and the characterful sheep's cheese.
- 9: Bake until golden brown in the oven for +- 30 minutes.

Ready to make your own potato gratin with cheese?

Enjoyed our potato gratin? This simple but tasty dish, enriched with Henri Willig sheep cheese, is perfect for any occasion. Let us know how your gratin tasted and share your experience!