

VEGAN POTATO DAUPHINOISE GRATIN

4

SERVES



TIME

15mins prep time
60mins cook time
75mins total time

INGREDIENTS

500 g new potatoes or any waxy potatoes
2 tablespoons olive oil (or sub vegetable or rapeseed oil)
1 onion, finely sliced
500 ml (2 ¼ cups) unsweetened almond milk (or sub unsweetened oat milk for nut-free)
1 heaped tablespoon cornflour (cornstarch)
2 tablespoons nutritional yeast
1 vegetable stock cube (ensure gluten-free if necessary)
Salt + pepper, to taste



UTENSILS

Saucepan
1 Cooking spoon
Non-stick baking tray (L)
Chopping board
Measuring jug
Knife
Foil



PLEASE NOTE:

You can use any kind of milk for this dish, however, for those that are vegan or health-conscious, almond milk is a great alternative and adds extra flavour!

PAIRING DRINKS

Rum
Beer or Ale
Dry Cider
Pinot Noir
Dry Riesling
Chenin Blanc
Sauvignon Blanc
Champagne



AWESOME TIPS

Taste the flavours by piercing the potatoes all over with a fork. All the seasoning will seep in nicely!

Coat with olive oil to help the skin crisp up even more but it makes the potatoes taste better too!



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STEP 1

Preheat the oven to 180 degrees Celsius (350 degrees Fahrenheit).



STEP 2

Slice the potatoes using either a mandoline, the slicer setting on a food processor, or slice them very thinly by hand (no need to peel them).

STEP 3

Place the sliced potatoes in a large baking dish. Then, in a saucepan, heat up the oil and add your onions once the oil has heated.

STEP 4

Fry the onions on low heat for around 10 minutes, until soft and slightly caramelised.

STEP 5

Measure out the almond milk, and add the cornflour to the jug or measuring container and mix very well until completely dissolved.



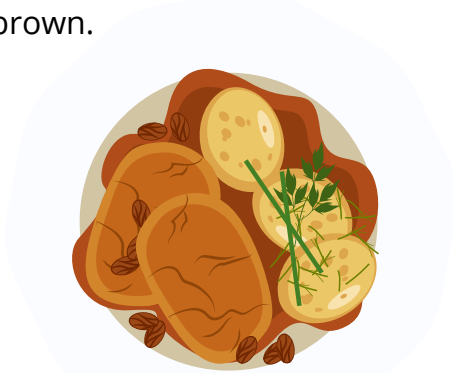
Fun Fact = *The potato is the most important non-cereal crop in the world, and the fourth most important crop overall.*

STEP 6

Add this almond milk + cornflour mixture, nutritional yeast, stock cube, salt + pepper and bring to a boil then turn to a low heat. Keep stirring until the sauce has thickened.

STEP 7

Pour the sauce over the sliced potatoes. Cover the dish with tin foil or baking paper and bake for around 30 minutes. After 30 minutes, take off the foil or baking paper and bake for a further 15 minutes, until the top is crispy and golden brown.



Best enjoyed immediately!