



# Genuss

## Kartoffel - Lauch - Gratin

### Zutaten:

1 kg greasy potato  
Bergkern salt from S!  
Black gold from S!  
Nutmeg from S!  
300g Ländle natural raclette cheese  
150ml Ländle milk  
150ml Ländle cream  
150ml white wine  
1 onion  
1 leek  
3 tablespoons of raclette spice  
Clarified butter

### Preparing:

Preheat the oven to 200 ° C fan oven.

Pre-cook the potatoes with their skins for 15 minutes. Let cool, remove the skin and cut into slices.

#### Leek sauce:

Chop the onions, clean the leek and cut into rings. Fry the leek and onions in clarified butter and season with salt, pepper and nutmeg.

Mix everything well and deglaze with white wine. Then add the Ländle milk and Ländle cream and bring everything to a boil.

For the first layer, grease the baking dish, line it with potatoes and pour some leek sauce over it. Spread the Ländle Raclette on top and sprinkle with the raclette spices. Do the 2nd layer in the same way

Put the baking dish in the oven and bake for about 1 hour at 200 ° C.