



Potatoes au gratin with dark beer

30'

Hands on

90'

Cook Time

10-12

Portion(s)

1

Difficulty



Ingredients

- 500 g champignon mushrooms
- 4-5 tablespoons olive oil
- 2 tablespoons thyme
- 1 clove of garlic
- 2 onions
- salt
- pepper
- 1 kilo potatoes
- 200 g smoked bacon slab
- 200 g dark beer
- 1 chicken bouillon cube
- 200 g gruyere, grated

Method

- Place a **frying pan** over high heat and add 2-3 tablespoons olive oil.
- **Cut** the mushrooms into thin slices and add them to the hot frying pan. Add 1 tablespoon thyme and mix.
- Finely chop the garlic, cut the onions into thin slices, and add them to the pan. Season with salt and pepper, mix, and sauté for 15-20 minutes at medium heat.
- Peel the potatoes and cut slices using the mandoline.
- Place the potatoes into a bowl and add salt, pepper, and 1 tablespoon thyme.
- Place another frying pan on heat.
- Cut the bacon into cubes and add it to the frying pan. Sauté until golden. Deglaze the pan with the beer, add the chicken bouillon cube, remove from the heat, and mix. Transfer into the bowl with the potatoes and mix.
- Grease a **25x35 cm baking pan** with olive oil. Layer half of the potatoes, spread half of the mushrooms and half of the grated cheese.
- Follow the same process for the remaining ingredients.
- Drizzle with 2 tablespoons olive oil, cover with aluminum foil, and bake for 1 hour. Uncover and bake for 30 more minutes.
- Let it cool and serve.

Διατροφικός πίνακας

Nutrition information per portion

223 Calories (kcal)	12.0 Total Fat (g)	5.4 Saturated Fat (g)	18.0 Total Carbs (g)
11%	17%	27%	7%
2.4 Sugars (g)	10.0 Protein (g)	2.5 Fibre (g)	1.2 Sodium (g)
3%	20%	10%	20%