

Scalloped Potatoes



Recipe supplied by a2 Milk®.

Ingredients

2 large onions, peeled and finely chopped

2 garlic cloves, peeled and crushed

2 cups a2 Milk® Full Cream

Salt and pepper to taste

1 tbsp olive oil

6-8 large jacket potatoes, washed and thinly sliced

Method:

1. Preheat the oven to 180°C, and grease a roasting dish.
2. In a frying pan, add the olive oil and onion, and gently fry for around 2-3 minutes until softened.
3. Add the garlic and continue to fry for 1 minute before removing from the heat.
4. Place a layer of potato slices in the roasting dish, sprinkle with the onion, garlic, salt and

pepper, and then repeat. Continue until you have at least 4 layers.

5. Pour the a2 Milk® over the top until the top layer is just covered.
6. Roast in the oven for around 1hr 30 minutes, until the potato is soft.