

Main

Aardappelen boulangère

Door [Marc Fosh](#)

Totale tijd:

90 minuten

Porties:

4

Ingrediënten

All Ingredients

- 1 grote ui
- 300ml kippenbouillon
- 2 teentjes knoflook
- 25g boter, in blokjes gesneden
- 1 el. olijfolie
- 1 theelepel tijm
- Peper en zout naar smaak

Methode

Vorbereitung:

0

Bereiding:

0

Porties:

4

Moeilijkheid:

[Missing text '/recipes/details/difficulty' for 'Dutch (Belgium)'] 3

1. Heat the oven to 180°C.
2. Brush a deep ovenproof serving dish with olive oil.
3. For very fast and very even results, use Braun's TributeCollection Food processor FP 3010 with its slicing insert to slice the potatoes as well as the garlic and the onions. Especially for the potatoes it is important to get even results to ensure that all slices will be cooked and done at the same time.
4. Place a layer of the potato mix over the base of the dish and continue to layer the mixture until all is used. Season with salt and pepper. Pour in the hot stock, dot the diced butter over the top and sprinkle with thyme.
5. First cook for 1 hour (180°C), then reduce heat to 120°C and cook for 20 minutes more.