Scalloped Potatoes

Ingredients

900gm Potatoes

1 Whole Leek

40gm Sage leaves (cut or torn into small pieces)

500ml Vegetable stock

10gm Salt

5gm Pepper

* **Gather ingredients and read through recipe.**
* **Preheat Oven to 200 degrees centigrade.**
* **Peel and wash the potatoes then set aside in a bowl.**
* **Cut the leek into half down the middle, then slice into thin slices.**
* **Wash the leek in cold water then drain.**
* **Slice the Potatoes into thin disks and set aside.**
* **Make the stock ready for the dish with the Salt & Pepper added.**
* **Into a large baking dish, arrange the potatoes by laying them down in a single layer slightly overlapping each other.**
* **Sprinkle some Leek over each layer then repeat until there is no more Potato or Leek.**
* **Pour the stock over the Potatoes and cover the dish with Aluminium Foil, shiny side down.**
* **Place into the oven and bake for 20mins at 180 degrees centigrade.**
* **Remove the Foil and bake for another 10mins.**
* **Check doneness by placing a fork down through the potatoes. It should be very easy to push down.**
* **Let sit for 5-10mins then serve.**