

Potato Galette with Candied Shallots:

Cuisine: **French**

Food category: **Side dishes**



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Company: **Retigo**

Program steps

Preheating: 200 °C

1



Hot air



100

%



Termination by time



01:00 hh:mm



200

°C



80 %



Ingredients - number of portions - 8

| Name | Value | Unit |
|-------------------------------------|-------|------|
| Shallots | 3 | pcs |
| potatoes | 1 | kg |
| poultry stock | 500 | ml |
| extra virgin olive oil | 20 | ml |
| Thyme (fresh) | 1 | pcs |
| salt | 2 | g |
| freshly ground black pepper, ground | 2 | lb |

Nutrition and allergens

Allergens:

Minerals: Ca, Calcium, Cu, Fe, I, Iron, K, Magnesium, Manganese, Mg, Mn, P, Phosphorus, Potassium, Sodium, Zinc, Zn

Vitamins: B, B6, C, Folate, K, Vitamin A, Vitamin C, Vitamin E, Vitamin K

Nutritional value of one portion

Value

| | |
|--------------|--------|
| Energy | 110 kJ |
| Carbohydrate | 23.8 g |
| Fat | 0.3 g |
| Protein | 2.5 g |
| Water | 0 g |

Directions

Grease a round cake pan with a diameter of 20 cm. Line the bottom of the pan with parchment paper and lightly grease it.

In a medium saucepan, heat the olive oil over medium heat. Add the shallot, cook for about 20 minutes, until they are candied. Incorporate the thyme.

Place a layer of potato slices, slightly overlapping them in the pan. Lightly salt and pepper, add a layer of shallot, then drizzle with a bit of broth.

Repeat the operation with the remaining potatoes and broth, seasoning each layer. Pour the remaining broth on top. Cover the pan with a greased sheet of parchment paper, press down lightly on the potatoes, then cover with a sheet of aluminum foil.

Bake the gratin in the center of the oven until the potatoes are tender.