



C H E E S Y P O T A T O B A K E

Ingredients:

- 5-6 large potatoes, thinly sliced
- 200g cheese, grated
- 500ml milk
- 50g flour
- 50g butter
- 2 cloves of garlic, minced
- Dried herbs (like rosemary or thyme)
- Salt and pepper to taste

Instructions:

1. **Preheat Oven:** Preheat oven to 200°C.
2. **Prepare Sauce:** In a pan, melt butter over medium heat. Add flour, stir to form a roux. Gradually add milk, stirring continuously to avoid lumps, until thickened. Add garlic, herbs, salt, and pepper.
3. **Assemble Bake:** In a baking dish, layer half the potato slices, pour half the sauce, sprinkle some cheese. Repeat layers.
4. **Bake:** Bake for 1 hour or until potatoes are tender and top is golden brown.
5. **Serve:** Allow to cool slightly before serving.