

Creamy potato gratin





Ingredients

| 1 Sachet | Calshake Neutral |
|----------|------------------------|
| 1/2 | onion |
| 2 | large potatoes |
| 75 g | grated cheese |
| 240 ml | whole milk (3.5 % fat) |
| | salt, pepper |

Nutritional information per serving:

| Energy | 605 kca |
|--------------|---------|
| Protein | 20.0 g |
| Fat | .27.0 g |
| Carbohydrate | 35.0 g |
| Fibre | 0.0 g |
| | |



Alternative products:



The potato gratin is a perfect side dish for fish and meat dishes.



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Preparation

Preheat oven to 200 °C (gas level 6). Peel potatoes and onions and cut into thin slices. Layer the potatoes in a heat-resistant, greased dish. Place onion slices on top. Sprinkle half the cheese over the onions. Season with salt and pepper.

Mix Calshake Neutral as usual with the milk and pour into the heat-resistant dish.

Sprinkle the remaining cheese on top and bake for approx. 40 minutes until the potatoes are done.

TIP: