

# VEGAN BOULANGERE POTATOES



Moderate



90 minutes



Side



06 Servings

## INGREDIENTS

2 tablespoon olive oil  
1.2 kg all-purpose potatoes  
2 onions  
8 garlic cloves  
salt and pepper  
ground nutmeg  
500 ml vegetable stock  
(or up to 1L as needed)



## COOKING STEPS

Set the oven to 180°C / 350°F.

Thinly slice the potatoes, onion and garlic. Put them in a big bowl and add a generous sprinkling of nutmeg, salt and pepper and a glug of olive oil (about 2-3 tbsp). Gently mix them together with your hands to ensure even distribution. Then pour the mixture into a large, preferably shallow, oven-proof dish.

Pour in enough vegetable stock to come up to just under the top of the potatoes. Press the potatoes down to ensure they are tightly pressed with just enough stock. Top up with more stock if needed. (It will depend on the shape and size of your dish – see notes below). Drizzle a little more olive oil on top and sprinkle some more nutmeg, salt and pepper on top.

Bake in the oven for 1¼ - 1½ hours at 180°C / 350°F until the potatoes are fully cooked and soft in the middle.