



SIMPLE POTATO GRATIN AND THAI PRAWN COCKTAIL **BY JO SEAGAR**

REALLY GOOD CREAMY POTATO GRATIN

SERVES:

5-6

INGREDIENTS:

600 ml cream

2 bay leaves

2 cloves garlic, crushed

2 teaspoons freshly ground black pepper

1.5 kg waxy potatoes, about 6 medium/large potatoes [Draga, Frisia, Red King Edward etc.], scrubbed

Salt

2 – 3 cups grated tasty cheese

METHOD:

Preheat oven to 180°C. Spray a 20 x 30 cm lasagne dish or smaller roasting dish with non-stick baking spray.

Pour cream into a medium saucepan, add bay leaves, crushed garlic and freshly ground pepper and bring to a light simmer for about 5 minutes. Do not boil. Once the cream has infused, pour through a sieve into a jug.

Thinly slice potatoes, preferably with a mandolin.

Lay down the first layer of sliced potatoes and sprinkle with salt and a scattering of cheese and drizzle with some of the cream mixture, repeat the layering, finishing up with a cheese layer on top and pour over the remaining cream.

Cover with tinfoil and bake for an hour. Remove the foil and bake to brown the topping. Check with a sharp knife that the potatoes are soft all the way through.

Uniform slices are important with this dish to insure it bakes evenly.

This freezes well and is a good standby dish to have in the freezer.

THAI COCONUT PRAWN COCKTAIL SALAD

**SERVES:**

8 Small first courses

4-6 larger courses

INGREDIENTS:

40 – 50 medium-large cooked, peeled prawns (some still have their tails attached and these would be fine too – prawns can be freshly cooked or defrosted from frozen)

1 can (approximately 1 ½ cups) thick coconut cream

Grated rind & juice of 3 large limes

3 tablespoons [or more to taste] sweet chilli sauce

½ cup chopped coriander or parsley

½ cup chopped parsley

Sea salt flakes & freshly ground black pepper to taste

Salad leaves to garnish & serve

METHOD:

Place the fresh or defrosted prawns in a large bowl.

Pour over the coconut cream and add grated rind and juice

then add chili sauce and chopped coriander, mix well and season to taste

Keep refrigerated until serving time.

Serve on plates, bowls or parfait glasses. Garnish with washed salad leaves.

Can be stored for 2 – 3 days, covered in the fridge.

FURTHER LINKS

www.joseagar.co.nz

To find out more about the Whānau Living TV series visit our website:

<http://www.whanauliving.co.nz/>

another Adrenalin Group Production