



CHEESY POTATO BAKE

SERVES 4

COOK TIME: 1HR 10 MIN

INGREDIENTS

60g butter
1/4 cup plain flour
2 1/3 cups milk
2 cups grated tasty cheese
1.2kg potatoes, peeled, thinly sliced

METHOD

Preheat oven to 180°C fan-forced. Grease a 6cm deep, 24cm square baking dish.

Melt butter in a heavy-based saucepan over medium heat. Add flour. Cook, stirring constantly, for 2 minutes, or until bubbly. Remove from heat. Slowly add milk, stirring constantly until well combined. Return to heat. Cook, stirring, until sauce comes to the boil.

Add 1 1/2 cups of cheese. Stir to combine. Season.

Arrange one-third of potatoes, overlapping slightly, over base of baking dish. Sprinkle with salt and pepper. Spoon one-third of the cheese sauce over potatoes. Repeat twice. Sprinkle with the remaining 1/2 cup of cheese. Bake for 1 hour, or until potatoes are tender and top is golden. If top begins to brown too much, cover with foil.