



Wagyu Potato Gratin



459 kcal
(per serving)



45 min



Onions are sauted until sweet, and together with nutmeg, highlight the flavor of Wagyu in this dish that can be enjoyed hot out of the oven.

Makes 2 servings

Ground Wagyu	150 g
Onion	1/4 medium (50 g)
Potatoes	2 (300 g)
Mild cheese (mozzarella, etc.)	30 g
Salt	2 pinches
Pepper	2 pinches
Nutmeg	Pinch
Vegetable oil	1 teaspoon

Sauce

Butter	4 scant teaspoons
Milk	30 ml
Heavy cream	20 ml
Salt	1/2 teaspoon
Pepper	Pinch

1. Mince the onion. Heat oil in a frying pan and saute onion over medium heat until translucent. Add ground Wagyu and saute, mixing with the onion. When meat is browned, season with salt, pepper, and nutmeg. Turn off the heat.
2. Peel the potatoes and cut into quarters. Place in a pot and cover the potatoes with plenty of water. Bring to a boil and simmer over medium heat for about 20 minutes until tender. Drain potatoes well and push through a sieve (or mash with a potato masher).
3. While the potatoes are still hot, add the sauce ingredients starting with the butter then milk, heavy cream salt, and pepper. Mix to combine.
4. Fill a gratin dish with half the potato mixture. Spread all the meat and onion mixture over the potato mixture. Spread the remaining half of the potato mixture over the top.
5. Top with grated mild cheese and bake in a 200°C oven for about 15 minutes, until top is browned.