

# Potato, Mushroom and Garlic Bake



**Who loves a creamy potato bake?** Well, we've combined the classic Italian flavours of mushrooms, garlic and sage, to create this mouth-watering potato bake. The rich earthiness of the mushrooms, combined with garlic, cheese and cream makes this potato bake a meal in it's own right or the perfect partner for a perfectly cooked steak or to accompany a roast.



**PREP TIME: 20 MINS**  
**COOKING TIME: 1 HR 30 MINS**  
**SERVES: 6**

## INGREDIENTS

1.5kg bag **Spud Lite potatoes**, thinly sliced  
1 tablespoon olive oil  
2 large field mushrooms, thinly sliced  
100g button mushrooms, sliced  
¼ cup chopped sage leaves  
1 large brown onion, halved and sliced

## CHEESE AND GARLIC SAUCE

2 cups (500ml) thickened cream  
3 cloves garlic, crushed  
½ cup grated parmesan  
Salt flakes and freshly ground black pepper

## METHOD

### Step 1

Preheat oven to 180°C (160°C fan-forced). Lightly grease a round 1.5 litre baking dish with butter and place on a baking tray.

### Step 2

Using a mandolin or sharp knife, slice potatoes with skins on 1-2mm thick. Bring a large saucepan of water to the boil. Add sliced potatoes and cook for 5 minutes or until just tender. Drain and refresh under cold water.

### Step 3

Heat olive oil in a non-stick frying pan over a medium heat. Add sliced mushrooms and onion, cook for 5 minutes or until golden. Remove from heat and add sage, salt and pepper, stirring to combine. Set aside until required.

### Step 4

In a small saucepan combine cream and garlic together in a small saucepan over a low heat, stirring occasionally until mixture comes to the boil. Remove from heat, add parmesan, salt and pepper stirring gently to combine. Set aside until required.

### Step 5

Place potatoes upright around the edge of the baking dish, repeat in the centre. Push mushroom mixture down between the potato slices.

### Step 6

Carefully pour cream mixture over the potatoes, making sure it gets down between the potato slices and cover dish with foil. Bake in preheated oven for 1 hour. Remove foil and bake for a further 30 minutes or until bubbling and golden.

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