Main dishes / India

Potato gratin with drained sweetcorn and aubergine · India

Thin potato slices and two vegetables baked in a creamy, India-inspired sauce.

Time 55 min **Servings** 4

What you'll need.

- ☐ 700 g peeled potatoes
- ☐ 250 g aubergine
- ☐ 100 ml low-salt vegetable stock
- ☐ 3 g ground cumin
- ☐ 2 g ground turmeric
- ☐ 350 g drained sweetcorn
- ☐ 300 ml light coconut milk
- ☐ 15 ml neutral cooking oil
- ☐ 3 g ground coriander seeds
- ☐ salt and pepper to taste

Let's make it.

01 Heat the oven to 190°C. Thinly slice the potatoes and cut the vegetables into small pieces.

02 Parboil the potato slices for eight minutes. Cook the vegetables separately until almost tender, then drain everything.

03 Oil a baking dish. Mix the cream or coconut milk with the stock and listed flavourings.

04 Arrange the potatoes and vegetables in the dish, then pour the mixture evenly over them.

05 Bake for about thirty minutes until bubbling and golden, with completely tender potatoes. Rest for five minutes.

AI-developed, not kitchen-tested.

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