

# Potato Galette with Candied Shallots:

Cuisine: **French**  
Food category: **Side dishes**



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Program steps

Preheating: 200 °C

1

 Hot air

 100 %

 Termination by time

 01:00 hh:mm

 200 °C

 80 %



| Ingredients - number of portions - 8 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| Shallots                             | 3     | pcs  |
| potatoes                             | 1     | kg   |
| poultry stock                        | 500   | ml   |
| extra virgin olive oil               | 20    | ml   |
| Thyme (fresh)                        | 1     | pcs  |
| salt                                 | 2     | g    |
| freshly ground black pepper, ground  | 2     | lb   |

Nutrition and allergens

Allergens:

Minerals: Ca, Calcium, Cu, Fe, I, Iron, K, Magnesium, Manganese, Mg, Mn, P, Phosphorus, Potassium, Sodium, Zinc, Zn

Vitamins: B, B6, C, Folate, K, Vitamin A, Vitamin C, Vitamin E, Vitamin K

| Nutritional value of one portion | Value  |
|----------------------------------|--------|
| Energy                           | 110 kJ |
| Carbohydrate                     | 23.8 g |
| Fat                              | 0.3 g  |
| Protein                          | 2.5 g  |
| Water                            | 0 g    |

Directions

Grease a round cake pan with a diameter of 20 cm. Line the bottom of the pan with parchment paper and lightly grease it.

In a medium saucepan, heat the olive oil over medium heat. Add the shallot, cook for about 20 minutes, until they are candied. Incorporate the thyme.

Place a layer of potato slices, slightly overlapping them in the pan. Lightly salt and pepper, add a layer of shallot, then drizzle with a bit of broth.

Repeat the operation with the remaining potatoes and broth, seasoning each layer. Pour the remaining broth on top. Cover the pan with a greased sheet of parchment paper, press down lightly on the potatoes, then cover with a sheet of aluminum foil.

Bake the gratin in the center of the oven until the potatoes are tender.