

Our recipe ideas for you

Apple and Camembert Potato Gratin

Prep time
Cook time

approx. 30 Min.
approx. 60 Min.



Ingredients for 4 people

Fresh ingredients

530 g starchy potatoes
270 g tart apples
60 g Camembert or Brie

For the cream mixture

100 g mascarpone or crème fraîche
300 mL heavy cream
½ bunch fresh thyme, chopped (approx. 10 g)
1–2 garlic cloves, finely chopped or pressed
100 g grated Parmesan cheese (for the cream mixture and topping)
1 tbsp cornstarch
Salt, pepper,
grated nutmeg,
potato seasoning (to taste)

20 g butter (for greasing and dotting on top)

Helpful tips for preparation

- Place peeled potatoes in cold water. This prevents them from discoloring or turning gray.
- To prevent the apple cubes from turning brown, place them in water with a little lemon juice until ready to use.
- Camembert or Brie is particularly easy to dice if placed in the freezer for about 45–60 minutes before cutting.
- For a lighter gratin, substitute crème fraîche for mascarpone and add about 1 extra tablespoon cornstarch for the right consistency.

Instructions

1. Preheat the oven to 200°C / 400°F on the convection setting.
2. Grease a baking dish with butter.
3. Cut the potatoes into thin slices approx. 2–3 mm thick.
4. Peel and core the apples and cut them into cubes measuring approx. 8–10 mm.
5. Cut the Camembert or Brie into 8–10 mm cubes as well.

Prepare the cream mixture


6. Pour the mascarpone and heavy cream into a bowl.
7. Add thyme, garlic, 60 g of the Parmesan cheese, and cornstarch. Stir until smooth. Season to taste with salt, pepper, and the remaining spices.
8. Pour the mixture into a piping bag fitted with a round tip.

Layer the gratin

9. Place the potato slices in the buttered dish in a single layer, overlapping like roof tiles. Then spread about one-third of the cream mixture evenly on top using the piping bag, and sprinkle the apple and cheese cubes on top. Repeat this process until you have created about three layers.
10. The last layer consists of potatoes. Spread the remaining filling evenly over the top, sprinkle the gratin with the remaining Parmesan, and dot with small bits of butter.

Bake

11. Bake on the middle rack for about 40–45 minutes, until the potatoes are soft and the top is golden brown. For extra browning, broil for 2–3 minutes at 220°C / 425°F.
12. Remove from the oven and let rest 10–15 minutes before serving. Garnish with fresh thyme if desired.



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Menu inspiration with meat

Winter field salad
with caramelized walnuts,
pomegranate seeds,
and a honey mustard dressing

Beef tenderloin, seared to a delicate pink
with port wine sauce,
apple and Camembert potato gratin,
and glazed baby carrots with parsley

Poached cinnamon pears
on vanilla mascarpone cream
with chocolate crumble

Menu inspiration vegetarian

Beetroot carpaccio with arugula,
horseradish cream
and caramelized cashews

Apple and Camembert potato gratin,
braised chestnuts, and Brussels sprouts
with cranberry chutney

Speculoos mascarpone cream
refined with Grand Marnier and
orange segments

Beverage recommendations

White wine

A Sauvignon blanc with fresh, lively citrus aromas, crisp acidity, and a subtle mineral note is an excellent pairing for both menus.

Red wine

A Pinot Noir is recommended as the ideal pairing for both menus. Its aromas of red berries, delicate spices, earthy notes, and subtle herbal nuances harmonize perfectly with the dishes.

Non-alcoholic beverages

Non-alcoholic Riesling or rosé sparkling wines are a festive pairing for both menus. Their fresh, delicately sparkling aromas of citrus and berries harmonize wonderfully with the dishes.



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