



CHEESY POTATO & BEETROOT GRATIN

HEAT LEVEL 

Layers of potatoes and beetroot in this colourful, cheesy gratin. Make it ahead of time or on the day - either way it's a guaranteed winner alongside any main.

1 Hour 20 Mins

6-8 as a side Servings

INGREDIENTS

- 2 medium white potatoes, peeled and thinly sliced
- 2 medium orange sweet potatoes, peeled and thinly sliced
- 2 medium purple sweet potatoes, peeled and thinly sliced
- 4 medium beetroots, peeled and thinly sliced
- 400 ml sachet Spur Heat & Pour Cheese Sauce or Spur Cheddar melt Sauce
- 180 ml (¾ cup) cream
- 5 ml (1 tsp) garlic powder or 2 fresh garlic cloves, finely grated
- Salt and black pepper, to taste
- 250 ml (1 cup) grated mozzarella (optional, for extra melt/stretch)
- 125 ml (½ cup) grated mature Cheddar (for topping)
- Sprig of fresh thyme (½ tsp dried)
- Olive oil or butter, for greasing

To Finish (Topping & Drizzle)

- Spur Salad & French Fry Dressing or Spur Durky Sauce, for drizzling
- Fresh chives or spring onion, finely chopped (optional)

METHOD

- 1 Preheat the oven to 190°C (fan 180°C). Grease a medium baking dish with a bit of olive
- 2 oil or butter.
- 3 In a jug, whisk together the Spur Cheese Sauce and cream. Add garlic, salt, pepper, and
- 4 a pinch of thyme.
- 5 Layer the veg: Start with a few spoonfuls of sauce in the bottom of the dish. Then make a
- 6 layer of the potatoes, followed by a layer of orange and purple sweet potatoes, then
- 7 another layer of beetroot slices. Repeat the layers, seasoning lightly with salt and pepper
- 8 as you go. Pour over the cheese sauce evenly.
- 9 Sprinkle the top with grated mozzarella and Cheddar. Cover loosely with foil and bake for
- 10 40 minutes, then uncover and bake for another 15-20 minutes or until golden and bubbling.
- 11 Optional: Finish with a Spur drizzle: Let the gratin rest for 10 minutes. Just before serving,
- 12 drizzle generously with Spur Salad & French Fry Dressing or Spur Durky Sauce for a zesty,
- 13 tangy hit that cuts through the richness.
- 14 Garnish and serve: Scatter chopped chives or dill for freshness.

VARIATIONS

Tips

- ● Shortcut: Use a mandoline to get thin, even slices for a faster cook.

