

Patatoes ANNA

$\frac{1}{2}$ lb (750g) Patatoes sliced
Fresh Thyme
Grated Nutmeg
2oz (60g) Butter
4oz (120ml) Cream mixed with 2oz (60ml) milk
Salt + Pepper.

Slice potatoes + wash well. (leave to soak in water for $\frac{1}{2}$ hr if poss). Strain and dry. Sprinkle well with salt, pepper, grated nutmeg & grated thyme. (Shake in tea-towel - but rinse towel straight after). Pour over cream + milk mix. Put large dollops of butter on top. Bring to boil on stove and place in 350°F (175°C) oven for 40 min.