FOOD & COOKING WITH CHEF ROSS

Scalloped Potato Dish



Preparation: 20–25 minutes | Baking: 60–75 minutes | Resting: 10 minutes | Serves: 4 people

What you need

Ingredients



- 20 g butter, for greasing
- 1.2 kg potatoes, thinly sliced (3–5 mm)
- 1 red onion, thinly sliced
- 1 large red capsicum, thinly sliced
- 2 garlic cloves, finely chopped
- 300 ml cooking cream (lactose-free if needed)
- Salt & pepper to taste
- 200 g grated tasty cheese

Optional herbs & spices

- Pinch ground nutmeg
- 1 teaspoon dried oregano
- ¼ teaspoon paprika

Optional serving suggestion

- Chopped parsley or spring onion greens

Equipment



- Fan-forced oven and oven mitts
- Large baking dish (about 25 × 30 cm)
- Knife and chopping board
- Measuring jug (not mixing bowl)
- Aluminium foil
- Food processor with slicing attachment, optional; follow its safety instructions

Scalloped Potato Dish

Let’s make it



1. Prepare

Heat oven to 180°C fan-forced.

Spread butter inside baking dish.

Wash potatoes.

Cut them into 3–5 mm slices.

Use a food processor with slicing attachment if preferred and used safely.

Cut onion and capsicum into thin strips.

Chop garlic.



2. Layer the vegetables

Add a layer of potatoes to the dish.

Scatter over some onion, capsicum and garlic.

Repeat until all vegetables are used.



3. Mix and pour the cream

Pour cream into the measuring jug.

Add salt, pepper and any chosen optional nutmeg, oregano or paprika.

Mix well.

Pour evenly over vegetables.

Scalloped Potato Dish



4. Bake with foil on

Cover the dish tightly with foil.
Bake for 45 minutes.
Use oven mitts to remove dish.
Carefully lift foil away from the steam.
Check potatoes with a knife.



5. Add cheese and finish baking

Sprinkle cheese only on top.
Put back in oven uncovered for 15–30 minutes.
Check potatoes are soft and cheese golden.



6. Rest and serve

Take dish out of oven.
Let rest for 10 minutes.
Add optional parsley or spring onion greens and serve.

Serving and storage

- Serve with meat, chicken or green salad.
- Refrigerate within 2 hours in shallow containers.
- Store covered at 5°C or colder and use within 3 days.
- Freeze portions up to 3 months for best quality.
- Cream sauce may change texture.
- Reheat until steaming hot.
- Vegetarian only with suitable cheese rennet.
- Contains milk.
- Lactose-free ingredients as suitable.

Recipe ©2026 Deaf Chef Ross. Check labels for allergens. Follow appliance and storage instructions. Times and servings are estimates. Images are illustrative. Sources: NSW Food Authority; Victorian Government. Generated by ChatGPT for Deaf Chef Ross (C)2026.