

# #CREATEASTIR WITH NOLA® AND LESEGO'S POTATO BAKE



LESEGO SHAKES UP HER POTATO BAKE  
WITH NOLA.



Serves 6



Suitable for Vegetarians

## INGREDIENTS:

250ml **Nola Original Mayonnaise**

125ml cream

125ml full cream milk

1 tbsp fresh thyme leaves

1 tbsp butter

1kg potatoes, thinly sliced

## METHOD:

Preheat the oven to 180°C.

Whisk the **Nola Original Mayonnaise**, cream, milk and thyme together and season.

Grease an ovenproof dish with butter and layer a third of the potatoes inside.

Top with half the onions, season well and pour over a third of the mayonnaise mixture.

Repeat the layers, finishing with potatoes and pour over the remaining sauce.

Cover with foil and bake for 45 minutes. Uncover, brush with **Nola Original Mayonnaise** and scatter over the cheese.

Bake for a further 15 minutes until golden brown and crispy.



**NOLA®**

