**Cheesy Leek and Potato Bake**

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**You will Need:**

4 large potatoes

2 large leeks

½ of mug full of grated cheese.

1 mug full of milk

½ a mug full of stock

1 clove of garlic

1 bay leaf (optional)

* Peel and thinly slice the potatoes
* Slice the leeks very thinly (after removing the roots and the tops)
* Crush the garlic clove into the milk and heat it up in a saucepan with the bay leaf (if using)
* Butter a large baking dish
* Now mix the leeks and potatoes in the dish with a layer of the sliced potatoes on the top. Add salt and pepper.
* Pour both the warm milk and the stock cube dissolved in ½ mug full of boiling water over the mixture
* Sprinkle the grated cheese over the top
* Cover with some tin foil and bake in the oven for 30 minutes at 180C
* Take the foil off and bake for another 30 minutes until the potatoes are cooked through and the top is golden

