

Potato Gratin

COMMENTS: You need whipping cream to get the creamy consistency to this dish. Regular milk will make the dish too soupy. I use asiago and mozzarella but other cheeses can be used. You might want to partner sharp cheeses with mild cheeses.

INGREDIENTS

Small

1 cup whipping cream (1 small carton)

2 bay leaves

1 sprigs fresh thyme or 1/2 tsp dried thyme

2 garlic cloves, chopped

1/4 teaspoon nutmeg

1/2 Salt and 1/4 tsp freshly ground black pepper

1 tbsp unsalted butter plus more to butter dish

4 small russet potatoes, peeled and cut into 1/8-inch-thick slices

1/2 cup grated Asiago & mozzarella plus

Large

2 cups whipping cream (two 1/2 cartons)

2 bay leaves

2 sprigs fresh thyme or 1 tsp dried thyme

3 garlic cloves, chopped

1/ 2 tsp nutmeg

1 tsp salt, 1/2 tsp pepper

2 tbsp unsalted butter plus more to butter dish

**4 large potatoes
Or 8 small potatoes**

1 cup grated Asiago & mozzarella (or your choice)

METHOD:

Preheat the oven to 400 degrees F. Grease your baking pan with

butter.

In a saucepan, heat up the cream with the bay leaves, thyme, garlic, butter, nutmeg and salt and pepper.

If making the large recipe, layer half of the potatoes on the dish. If not, one layer is alright. Use a slotted spoon to remove the bay leaves and thyme. Pour the $\frac{1}{2}$ of the heated cream into a large bowl with the potato slices. Dust the mozzarella and Asiago over the potatoes. Place the rest of the potatoes into the dish. Spoon the rest of or the cream into the casserole dish. Level out the potatoes for uniform cooking time. Top with the rest of the Asiago and fresh thyme leaves, if any. Cover the dish with aluminum foil, but pull back one corner for the steam to escape. Bake for 1 hour to 1 hour 15 minutes.