

Potato Gratin

Ingredients

- 2 lb. Yukon Gold potatoes, peeled
- 3 cups whipping or heavy cream
- 1 tsp. kosher salt
- 1/8 tsp. freshly ground black pepper
- 1 tsp fresh thyme
- Generous pinch of freshly grated nutmeg
- 2 cloves garlic, peeled and smashed
- 1 cup finely shredded Gruyère, Emmental, or Comté

Method

In a medium saucepan, combine the cream, garlic, thyme, nutmeg and bring to a boil. Remove from the heat, season with salt and pepper, cover and let stand while you prepare your potatoes.

Preheat the oven to 375°. Butter a 3-inch deep 3-quart oval or rectangular baking dish. Spread one-fourth of the potatoes in the dish. Season with salt and pepper and drizzle with one-fourth of the cream. Repeat the layering twice, adding a thin layer of cheese seasoning as you go. Arrange the last layer in concentric circles. Drizzle with the remaining cream and grated cheese. Press the potatoes down to submerge in the cream. Press a sheet of lightly buttered parchment paper onto the potatoes. Cover the dish with foil.

Bake for 45 minutes, or until the potatoes are barely tender when pierced with a knife. Remove the foil and parchment and bake for 40 minutes longer, or until the potatoes are tender, the cream is absorbed and the top is golden. Let stand for 10 minutes; serve.