

Potato Gratin

SERVES 4 TO 6



INGREDIENTS

- 1 large clove garlic, peeled and smashed
- 1 tablespoon unsalted butter, softened
- 2 ¼ cups half-and-half★
- 1 ¼ teaspoons table salt
- ⅛ teaspoon ground black pepper
- pinch fresh grated nutmeg
- 1 teaspoon white truffle oil (*optional*)
- 2 pounds thin-skinned potatoes, sliced ⅛-inch thick★
- ¾ cup grated Gruyère cheese

FIRST

Adjust oven rack to center position and heat oven to 350 degrees. Rub bottom and sides of 5- to 6-cup gratin dish or shallow baking dish with garlic. Mince or press through a garlic press the remaining garlic. Once garlic in dish has dried, about 2 minutes, spread dish with half the butter.

NEXT

In a medium saucepan, whisk together half-and-half, salt, pepper, nutmeg, truffle oil (*if desired*) and reserved garlic. Add potatoes and bring to a boil over medium-high heat, stirring occasionally (*liquid will just barely cover the potatoes*). Reduce heat and simmer until liquid thickens, about 2 minutes.

LAST

Pour potato mixture into prepared baking dish; shake dish or use fork to distribute potatoes evenly. Gently press down potatoes until submerged in liquid; dot with remaining butter.

Place in oven. Baste once or twice during first 45 minutes of cooking. After 45 minutes, sprinkle with Gruyère cheese and return to oven. Bake until top is golden brown, an additional 15 to 25 minutes. Let rest 5 minutes and serve.

★ J.NOELLE NOTES

If you have reserved cooking liquid from making **Cauliflower & Apple Puree** (*Visit 24boxes.blogspot.com for the recipe*), you can use that in place of the half-and-half. It adds a nice additional level of flavor to the dish and the milk doesn't go to waste.

If you're using russet or baking potatoes, peel then slice. The easiest and fastest way to slice potatoes into ⅛-inch slices is with a mandoline. I purchased mine from Whole Foods for about \$24.95 – much cheaper than the stainless steel professional models and it works like a charm.