

Classic French Gratin Dauphinois

Ingredients

1½# potatoes, Russet or Yukon Gold
1 cup heavy cream
½ cup milk, whole or 2%
½ tsp freshly grated nutmeg
½ tsp freshly ground black pepper
1 tsp salt
2 tbsp unsalted butter, at room temperature.
1 garlic clove, cut in half
⅓ cup Gruyère Cheese, grated



Directions

1. Preheat your oven to 350°F.
2. In a large pot over medium heat, combine the cream, milk, nutmeg, pepper, and salt and bring to a simmer.
3. Peel the potatoes and thinly slice them, ideally with a mandolin. Drop the potato slices immediately into the milk (to avoid browning). Cover the pot and simmer for 10 minutes, until potatoes are just tender and can be easily pierced with a sharp knife. Stir occasionally to avoid having the potatoes stick to the bottom of the pan. Remove from heat.
4. Rub the inside of a gratin dish with the cut side of a halved garlic clove. Then, grease the inside of the dish evenly with 1 tablespoon of butter. Transfer the potatoes and milk to the dish and spread them out in an even layer. Dot the top with the remaining 1 tablespoon of butter.
5. Cover the dish with foil, poke a small hole in the center of the foil (for the steam to escape) and bake for 30 minutes. Remove the foil and sprinkle the grated cheese evenly on top of the gratin. Bake for another 30 minutes (uncovered) until the cheese turns golden. Let the gratin rest for at least 15 minutes before serving.

