

Potatoes Au Gratin

Servings: 8

Prep Time: 15min

Cook Time: 1h15min



Ingredients

- 6 potatoes, cleaned and peeled
- 2 tbsp. butter, plus more for pan
- 2 cloves garlic, minced
- 1 1/2 c. cream
- 1/4 c. milk
- 1 tbsp. freshly chopped thyme
- pinch of nutmeg
- kosher salt
- red chilli flakes
- 1 1/2 c. shredded Emmental
- 1/2 c. freshly grated Parmesan

Directions

1. Preheat oven to 190°C. Butter a baking dish well and set aside. Slice potatoes 6mm thick and place in water to keep from browning.
2. Heat butter over medium heat and add garlic. Sauce until fragrant about 1 minute. Add cream, milk, thyme, nutmeg, salt, and red chilli flakes. Bring to a boil and reduce heat to low. Let simmer 10 minutes. Remove from heat.
3. Layer 1/3rd of potatoes, slightly overlapping, in prepared dish then pour 1/3 of cream mixture over potatoes. Repeat with remaining potatoes and cream to make two more layers. Sprinkle cheese over top.
4. Cover with foil and bake for 45 minutes. Uncover, sprinkle with parmesan and continue baking until potatoes are tender and top is golden, 15 to 20 minutes.