

Gratin Potatoes

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 1 hour 15 minutes

Chef's Notes

This is a rich and delicious side that goes well with roast beef, chicken or even pork.

Preparing the Potatoes

Preheat the oven to 350°F.

To begin, wash and peel the potatoes. Square off a bit of the side of each potato so that it sits firmly on the cutting board. Cut each potato into 1/4" -inch slices (keeping the potato stuck together). Discard the end pieces.

Transfer the sliced potatoes into a square pan that has been smeared with the butter and minced garlic. Gently press on the potatoes to fan them out until the potatoes are at a about a 45 degree angle.

In a medium-sized bowl, whisk the parmesan, salt and pepper into the cream. Taste it. It should be well-seasoned. Pour the cream mixture over the potatoes. They should be almost completely covered. Sprinkle the potatoes with a little more parmesan, cover with aluminium foil and bake for approximately 45 minutes to 1 hour, or until the potatoes are tender when poked with a knife.

To finish the potatoes, remove the foil, turn the heat up to 375°F and continue to bake for 10 to 15 minutes until the top is golden brown. Remove the potatoes from the oven and allow them to rest for about 10 to 15 minutes before serving. This will give the potatoes time to soak up any extra cream.

Step 1: Preparing the Potatoes

- 4 medium to large potatoes
- 1 tbsp softened, unsalted butter
- 1 small clove garlic
- 2 cups heavy cream
- 2/3 cup powdered parmesan cheese (plus extra to sprinkle over top)
- 1/2 tsp kosher salt