

Potato Gratin

19:45 Minutes into Podcast

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Prep Time: 25 Minutes

Servings: 6-8

Grocery List:

- Heavy Cream** use full fat if you can 36-40% is best
- Shallot** no bruising and the skins are not falling off
- Garlic** I prefer organic and make sure the bulb is tight
- Thyme** growing your own is best but if not make sure it is fresh and not dry
- Yukon Potatoes** clean with not a lot of black/dirt marks, always feel for firmness
- Parmesan Cheese** Buy real parmigiano riggiano and you will have to go to trader joes or a nice grocery store to get it. I have never found good parmesan at Safeway

COOK LIKE CHEF

COOKING STEP 1 (The Dunkage) 25:10 Minutes into Podcast

1 Pint Heavy Whipping Cream

1 Small Shallot, minced

9 Cloves Garlic, minced

12 Stalks Thyme, plucked and chopped fine

¼ teaspoon White Pepper

½ Tablespoon Salt Kosher

5 Pounds Large Yukon Potatoes, Sliced thin

1. Bring out a large mixing bowl and add your cream, shallot, garlic, thyme, pepper and salt
2. Mix and taste, should taste slightly salty
3. Slice potatoes thin on a potato slicer/mandolin
4. You can slice by hand with a knife but to make this recipe really sing a slicer is what you need
5. Add potatoes to cream mixture pulling potatoes apart to make sure they get coated fully in the cream

COOKING STEP 2 (The Build & Bake)

29:07 Minutes into Podcast

½ Tablespoon Butter

6. Preheat oven to 350 degrees
7. Rub butter all along the inside and bottom of a large casserole dish
8. Time to get your hands dirty
9. Add a little of the cream to the bottom of the dish
10. Start shingling potatoes into the dish one layer at a time
11. Be sure to drag cream into dish as you are shingling or sprinkle some in each layer
12. Once you have 3 layers built press down on the gratin to make sure everything is even and the potatoes are starting to come together
13. Keep repeating until all the potatoes and cream are in the casserole dish.
14. Press down again, the cream should come up in between your fingers when you press down
15. Take a napkin and clean the inside of the casserole lip to make sure there is no excess cream, it will burn
16. Wrap tight in foil and bake for 50 minutes to 1 hour.

THE FINISH LINE (The Crust) 36:00 Minutes into Podcast

2 Cups Parmesan Cheese

17. Pull your potatoes out of the oven and stick a toothpick in them
18. The toothpick should slide in easily but also have some resistance
19. Top with your parmesan cheese and place back in the oven for 10 minutes
20. Pull out and let set for 10 minutes
21. Cut into squares and serve