



Rich and Creamy Potatoes au Gratin

Oscar · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

This recipe for au gratin potatoes with Gruyère makes the easiest cheesiest most delicious potatoes I have ever had Yum

Ingredients

- - 3 pounds Yukon Gold potatoes
- peeled and very thinly sliced - 3 cloves garlic
- minced - $\frac{3}{4}$ teaspoon salt - 1 cup heavy cream
- divided - freshly ground black pepper to taste - freshly grated nutmeg to taste - 2 cups freshly shredded Gruyere cheese
- divided

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place potatoes
2. garlic
3. and salt into a large pot; fill with enough water to cover. Bring to a boil; reduce heat to medium and simmer potatoes until tender but not mushy
4. 8 to 10 minutes. Use a slotted spoon to transfer about half the potatoes into a 9x13-inch baking dish. Dotdash Meredith Food Studios Pour 1/2 of the cream over the potatoes and season with black pepper and nutmeg; sprinkle 1/2 of the Gruyère cheese on top. Layer the remaining potatoes on top and season with black pepper and nutmeg. Pour over remaining cream and sprinkle with remaining Gruyère cheese. Dotdash Meredith Food Studios Bake in the preheated oven until cheese is golden brown on top
5. about 1 hour. Dotdash Meredith Food Studios Recipe Tip You might want to put some aluminum foil on the lower shelf in the oven in case the casserole spills over or place the baking dish on a lipped pan.