

THE BEST POTATO GRATIN

Simply perfect!



Serves: 6–8 **Difficulty:** Easy

INGREDIENTS

2 lbs yellow fleshed potatoes
3 cups whipping or heavy cream
1 tsp salt
Freshly ground black pepper
Freshly grated nutmeg
2 cloves garlic, peeled and mashed
1 cup shredded Swiss Gruyere or Swiss Emmental

HEAT THE OVEN TO 400°F

USING A MANDOLIN, cut the potatoes into $\frac{1}{8}$ inch slices.

PUT THE POTATOES in a mixing bowl with the cream, salt, pepper, garlic and nutmeg and mix carefully.

TRANSFER to a baking dish, layer evenly and sprinkle the cheese over.

BAKE in the preheated oven 45–50 until the top is golden brown and the potatoes are nice and tender. If they are not tender yet, cover with a foil and bake a little longer. **ENJOY!**