

of butter; provide yourself with 1½ cups of coarsely grated Swiss cheese, and 2 cups or so of chicken or beef stock blended with a good pinch of mixed dried herbs. Fill the baking dish with layers of onions, sliced potatoes, and cheese, ending with a layer of cheese. Pour in the stock to come halfway up, and bake about 40 minutes in the lower middle level of a preheated 425°F oven, sucking up juices with a bulb baster and spraying them over the potatoes several times.

Fat-free variation. If you are on a fat-free kick, you may omit the cheese as well as the butter—simmering the onions 5 minutes or so in the stock before adding the potatoes.

Stove-top variation: As an alternative to oven baking, you may turn the preceding fat-free version into a stove-top Savoyarde except for a light cheese topping. Follow the technique in the next recipe.



Scalloped Potatoes Baked in Cream

Scalloped Potatoes Baked in Cream

Serve these heavenly potatoes with duck, chicken, steak, roasts, or just by themselves. They simmer in a combination of heavy cream and half-and-half, and an important plus is that you can complete the initial cooking hours in advance. I, for one, would far rather swoon over a small spoonful of this ambrosia than a large ladleful of instant mashed made with skim milk!

The first time I had these potatoes was when Catherine Brandel, who has cooked at Chez Panisse and at the Mondavi Vineyard, suggested them for one of our elaborate duck dishes in *Parade* magazine. Here is my version of that memorable experience.

For 6 servings

- 1½ to 2 cups each heavy cream and half-and-half cream
- 1 large clove of garlic, puréed
- Salt and freshly ground white pepper
- 1 imported bay leaf
- 2 to 2½ pounds “boiling” potatoes (6 to 7 cups, sliced)
- 3 to 4 Tbs grated Swiss cheese

SPECIAL EQUIPMENT SUGGESTED:

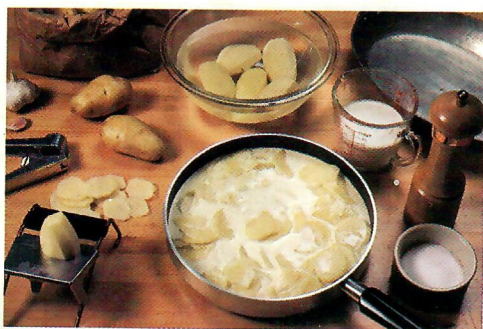
A heavy-bottomed 3-quart stainless or enameled saucepan with cover; a buttered shallow baking and serving dish (or individual serving dishes) for the final baking

Assembling. Pour 1½ cups each of heavy and half-and-half cream into the saucepan. Stir in the garlic, ½ teaspoon of salt, several grinds of

(continued)

Stove-Top Dauphinoise

Bring 1 cup of the Dauphinoise milk to the boil on top of the stove in a no-stick frying pan, adding the garlic, sliced potatoes, seasonings, optional butter, and additional milk to come two thirds of the way up the potatoes. Cover and simmer 15 to 20 minutes (watch for boil-overs), or until the potatoes are tender and the milk has been almost absorbed. Uncover the pan. Shortly before serving, spread on ⅓ cup of grated Swiss cheese and set 4 to 5 inches below a hot broiler element to heat through and brown the top nicely.



Assembling the potatoes

Scalloped Potatoes Baked in Cream (continued)

pepper, and the bay leaf. Slice the potatoes evenly $\frac{1}{8}$ inch thick, dropping them as sliced into the cream. When all are in, add more cream if necessary, to cover the potatoes by $\frac{1}{2}$ inch.

Preliminary cooking—1 to 1½ hours. Bring to below the simmer and maintain at just below the simmer for an hour or more, until the potatoes are perfectly tender. Check frequently to be sure they are not bubbling, since that can cause the cream to curdle; check also that the potatoes are not sticking or scorching in the bottom of the pan.

Into the baking dish. When tender, correct seasoning and turn them into the buttered baking and serving dish; spread on the grated cheese.

**Ahead-of-time note:* May be prepared to this point several hours in advance. Cover when cool, and refrigerate.

Final baking—20 minutes at 425°F. About 20 minutes before serving, set in the upper middle level of the preheated oven and bake until bubbling hot and lightly browned on top: do not overcook or the potatoes will be dry rather than lush and creamy.



Grated potato galettes

THREE POTATO GALETTES

It is useful at times to have a pancake-type potato dish that you can put such edibles upon as half a game hen, a piece of duck, or even a fried egg. Here are two stove-top models and one for the oven.

Grated Potato Galettes

One of the crispest and most successful of potato pancakes, to my mind, is made with grated cooked potatoes. You may form and sauté them either as thin and lacy as a crêpe, or pancake-thick.

MANUFACTURING SECRET. I had these for the first time at Sally and John Darr's New York restaurant, La Tulipe, and thought they were remarkably good. Sally's sous-chef at that time was

Sara Moulton. With Sally's kind permission, Sara relayed the important formation that "baking" potatoes are required for this particular dish, that they are boiled the previous day so they will be cold for proper grating, and that the trick is to keep them slightly underdone. Then the potato pieces will stick together enough in the sauté pan that you can flip them over to brown the other side.

EQUIPMENT NOTE. For the grating in itself, I prefer the old-fashioned 4-sided hand grater; the food processor produces too many small shards.

For 6 galettes about 5 inches across

2 or 3 large "baking" potatoes about 12 ounces each

Salt and freshly ground pepper
 $\frac{1}{2}$ cup or so clarified butter (page 139) or olive oil