

Gratin Dauphinois (Potato Gratin) Recipe

Prep Time: 15
minutes

Cook Time: 45
minutes

Total Time: 1 hour

Serves 6 as a side dish.

Ingredients

- ☐ 1 kg (2.2 pounds) **potatoes**, a mix of waxy and baking potatoes (if you prefer to use only one type, pick waxy potatoes, not too firm)
 - ☐ 500 ml (2 cups) **milk** (whole or part-skim, not skim; I don't recommend using non-dairy milk as the dish turns out watery)
 - ☐ 1 1/2 teaspoons **salt**
 - ☐ freshly grated **nutmeg**
 - ☐ 1 clove **garlic**, sliced lengthwise
 - ☐ 3 tablespoons finely chopped **chives** (optional)
 - ☐ 60 ml (1/4 cup) **heavy cream** (use whipping cream in the UK and *crème fraîche liquide* in France)
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Instructions

- ☐ Peel the potatoes, rinse them briefly, and slice them thinly (about 3mm or 1/10th of an inch) and evenly. (A food processor or a mandoline come in handy at this point.) Do not rinse after slicing, or you will lose all that precious starch.
- ☐ Combine the sliced potatoes, milk, salt and a good grating of nutmeg in a saucepan. Bring to a simmer over medium-low heat, and keep simmering for 8 minutes, stirring the potatoes and scraping the bottom of the pan regularly to prevent sticking/scorching. The milk will gradually thicken to a creamy consistency.
- ☐ While the potatoes are simmering, preheat the oven to 220°C (430°F) and rub the bottom and sides of a medium earthenware or glass baking dish (I use an oval dish that's 26 cm/10 inches at its widest, and 2 liters/2 quarts in capacity) with the cut sides of the garlic clove.
- ☐ Transfer half of the potatoes into the baking dish, sprinkle with the chives if using, and drizzle with half of the cream. Add the rest of the potatoes, pour the cooking milk over them, and drizzle with the remaining cream.
- ☐ Bake for 35 to 40 minutes, until bubbly on the edges and nicely browned at the top. Let stand for about 10 minutes before serving.

Notes

- You can also bake the gratin a few hours ahead, let cool, and reheat for 15 minutes in a 220°C (430°F) oven before serving.
- The leftovers are fantastic the next day, cold or reheated.

<http://chocolateandzucchini.com/recipes/vegetables-grains/gratin-dauphinois-potato-gratin-recipe/>

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