



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Yukon Gold Potato-Leek Gratin

Yield 2- 1/2 pans

Ingredients:	Quantity		Procedure
	Single	Double	
Yukon gold potatoes, sliced 1/2" rounds	5 lbs.		1. Par-cook the sliced potatoes in boiling salted water for 10 minutes. Drain well but do not rinse the potatoes with water.
Leeks, whites only, washed and sliced on a bias 1/2 " thick	3 lbs.		2. In a bowl lightly mix the cream soup base with white cheddar cheese and rosemary. Add in the potatoes, leeks and roasted garlic and make sure everything is well coated.
Garlic, fresh whole peeled and roasted	2 cups		3 Using food release spray the baking pan well, pour the potato mixture into the pan leaving a 1/2 lip. Sprinkle the parmesan cheese over the top of the gratin. Cover with foil and bake in a 350F degree oven for 1 hour and uncovered for additional time until the surface is golden brown.
Rosemary, fresh and chopped	1/4 cup		
Cream soup base, reconstituted	1 gal.		
White cheddar cheese, grated	7 cups		
Parmesan cheese , shredded	3 cups		