

Potato Gratin with Cream and Herbs

Gratin de Pommes de Terre

Serves 6-8

375°F

Baking dish, buttered

3 lbs	small new potatoes
2 cups	heavy cream
1 cup	whole milk
	sea salt
	white pepper
	Fresh nutmeg
1 tbsp	unsalted butter
3 cloves	garlic, minced
	herbs

1. Peel and slice potatoes to about 1/4" thick. Pour milk and cream into saucepan, add potatoes and 2 tsp salt, pepper and nutmeg. On medium heat, bring to a slow boil, reduce heat and simmer for 4 minutes.
2. Butter dish and sprinkle with half of the garlic. Remove half of the potatoes with a slotted spoon and spread over the garlic evenly. Sprinkle with the remaining garlic, herbs and potatoes. Pour heated milk/cream mixture on top. Submerge the potatoes.
3. Bake uncovered for 20-25 minutes or until potatoes are tender and liquid is absorbed. The top also will be golden brown.