



## Scalloped Potatoes with Gruyère Cheese

**Prep time:** 30 min | **Cook time:** 50-70 min | **Total Time:** 80-100 min | **Servings:** 10-12

### Ingredients

- 4 pounds of gold potatoes, washed and left unpeeled
- 2 medium shallots, minced
- 3 medium garlic cloves, minced
- 1 Tbsp fresh thyme leaves, chopped plus a sprinkle of whole leaves as a garnish
- 2 cups of heavy cream
- 2 cups of whole milk
- 2 ½-3 cups of shredded Gruyère Cheese (about 8-9 oz block of cheese)
- 1 Tbsp butter plus more for buttering the pan
- 1 Tbsp salt
- 1/2 tsp pepper

### Directions

1. Prepare your baking dish by coating the bottom and sides of the pan with butter.
2. Pre-heat the oven to 375 degrees F.
3. Shred about 2 1/2 cups of Gruyère cheese, set aside. Our mandoline has a cheese grater attachment so I can grate the cheese and slice the potatoes with it.
4. Mince 3 garlic cloves and 2 shallots. Remove the leaves from the thyme stems and coarsely chop 1 Tbsp. You will use additional whole thyme leaves as a garnish.
5. Melt 1 Tbsp of butter in a large stock pot and add the shallots and sauté for a few minutes. Then add the garlic and thyme and sauté for another minute being careful not to burn the garlic.
6. Add 2 cups of heavy cream, 2 cups of whole milk, 1 Tbsp of salt and 1/2 tsp of pepper to the pot and stir to dissolve the salt then remove from the heat.
7. Using a mandoline, slice the potatoes into ¼-inch slices. Working in batches, after slicing each potato, place the slices directly into the pot with the cream and milk mixture. This will prevent the potatoes from turning brown from sitting out while you continue to slice.



8. Once all of the potatoes are in the pot, bring it up to a boil over high heat. Once boiling, reduce heat and simmer for 1 minute. This process will help to start to cook the potatoes and release some of their starch into the liquid to thicken it. Remove from the heat and allow to cool for about 10 minutes.

9. Using a slotted spoon, spoon about 1/3 of the potatoes into the baking dish. Sprinkle with about 1/3 of the shredded cheese then spoon some of the liquid over the layer. Continue this process for another 2 layers. Spoon any remaining liquid over the top. Cover the dish with a piece of parchment paper then foil.

10. Bake for about 45-60 minutes until potatoes are tender when pierced with a fork. Your baking time will vary based on the baking dish you use and the size of your potato slices, the type of potatoes used and if the dish is at room temperature, so you will need to adjust cooking time accordingly.

11. Uncover the pan and broil for 5-10 minutes until the top cheese is bubbling and browned to your liking.

12. Remove from the oven and allow to cool for 30 minutes before serving. This cooling time is important for the liquid to thicken up.

13. Garnish with a sprinkle of thyme leaves and serve.

\* Make ahead directions: follow all above directions but leave off the very top layer of cheese. Cover the dish with plastic wrap and press it into the top of the potatoes to prevent a skin from forming. Place it in the refrigerator. Remove from the refrigerator and bring to room temperature before adding the final layer of cheese and baking. It will take at least an hour to come to room temperature. If your potatoes are still cool when you bake them, the cooking time will need to be extended.