

# Scalloped Potato Gratin



Recipe courtesy of Tyler Florence

Show: How to Boil Water Episode: Christmas Made Easy

Level: Easy

Total: 1 hr 5 min

Prep: 15 min

Cook: 50 min

Yield: 4 to 6 servings

## Ingredients:

- 1 1/2 cups heavy cream
- 3 bay leaves
- 2 sprigs fresh thyme, plus more to finish
- 2 garlic cloves, chopped
- 1/2 teaspoon freshly grated nutmeg
- Salt and freshly ground black pepper
- Unsalted butter
- 2 pounds russet potatoes, peeled and cut into 1/8-inch-thick slices
- 1/2 cup grated Parmesan, plus more for broiling

## Directions:

- 1 Preheat the oven to 400 degrees F.
- 2 In a saucepan, heat up the cream with the bay leaves, thyme, garlic, nutmeg and some salt and pepper.
- 3 While the cream is heating up, butter a casserole dish. Use a slotted spoon to remove the bay leaves and thyme. Pour the heated cream into a large bowl with the potato slices. Mix gently to coat the potatoes. Dust the Parmesan over the potatoes. Season the mix with a little bit of salt and pepper. Mix to gently incorporate. Spoon a little bit of the cream into the bottom of the casserole dish. Then spoon the potatoes in. Level out the potatoes for uniform cooking time. Pour the remaining cream at the bottom of the bowl over the top. Top with some Parmesan and fresh thyme leaves. Cover the dish with aluminum foil, but pull back one corner for the steam to escape. Bake for 40 minutes.

