

CHEESY POTATO GRATIN

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COOK TIME: 1h40mins

SERVES: 4-6

CALORIES: 428 kcal (PER SERVING)

INGREDIENTS

1,4 kg/3 pounds starchy potatoes
90 g/3 oz sharp cheddar
50 g/2 oz parmesan
2 tsp fresh thyme leaves
1 3/4 cups/400 ml cream, 20% fat
3/4 cup/150 ml whole milk
2 tbsp melted butter
1 tbsp olive oil, for greasing
10 fresh sage leaves
1/2 tsp crushed red pepper flakes

*SPICES

2 tsp each: salt, black pepper,
onion powder, garlic powder
1 tsp each: cayenne pepper, smoked paprika

DIRECTIONS

Preheat the oven to 200 °C/400 °F.

Slice the potatoes, using a mandoline or a very sharp chef's knife, into 1/8" / 3-4 mm thick.

In a large bowl, grate the cheddar and Parmesan. Add spices, fresh thyme leaves, cream, milk and melted butter. Stir to combine. Then add potato slices and toss with your hands until every slice is coated with the cream-cheese mixture. Make sure to separate any slices that are sticking together to get the mixture in between every slice.

Grease a baking dish with olive oil. Pick up a handful of potatoes, arrange the slices upright, tightly against each other, until all potatoes have been added. If necessary, slice more potatoes. Pour excess cream-cheese mixture over the potatoes. Cover with aluminum foil and transfer to the oven. Bake for 60 minutes.

After this, remove the aluminum foil. Sprinkle with extra black pepper, crushed red pepper flakes and sage leaves. Return to the oven. Bake until deep golden brown and crispy on top, about 30 minutes.

Remove from oven, let rest for 10 minutes, serve. Enjoy!

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