

Traditionnal Dauphinois gratin |

Recipe for 4 portions

Description

A traditional French dish that definitely puts the potatoes at the very center of this tasteful & comfort experience. Seasoning has to be spot on for it to be great!

Note

Make sure the cream and the milk, that is acting as a *sauce*, is salted and seasoned properly, as in nearly too much. Since the potatoes will be draining a whole lot of taste out of the gratin, by themselves.

Ingredients

Dauphinois gratin

- 600 Gr Yukon gold potatoes
- 2 Clove(s) Garlic
- 50 Ml Milk
- 150 Ml 35% cooking cream
- 2 Sprig(s) Thyme

- Butter
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **355 F°**

Mise-en-place

Peel the potatoes and keep them under cold water.

Cut the garlic in 2, keep one halve while finely cutting the other one.

Same goes for the thyme.

Dauphinois gratin

Generously scrub the garlic that's been cut in 2, all over the plate you'll be using for the gratin.

Do the same, but this time with the butter.

With a mandolin, cut all the potatoes into very thin slice, 1mm, and gather them all in a bowl.

Season with salt & pepper and the chopped garlic. Add in the cream and the milk while gently mixing everything in the bowl, making sure to unstick every single slice that sticks to one another.

Then layer by layer, add all the potato slices in the cooking plate and make sure the liquid is covering and over topping the potatoes, by at least half a cm.

Put that all in the oven for 45-50mins. The trick is to be able to easily stick a knife in the middle of the gratin, for you to know if it's ready or not. Coloration is also key!

Bon appétit!