



# Truffled Potatoes Au Gratin

SERVINGS: 6

PREPPING TIME: 30 MIN

COOKING TIME: 1 HR.30 MIN

## Ingredients

- 2 pounds Yukon Gold or Russet potatoes, peeled and thinly sliced (about  $\frac{1}{8}$  inch thick)
- 2 cups heavy cream
- 1 cup whole milk
- 2 garlic cloves, minced
- 1 teaspoon fresh thyme leaves (or  $\frac{1}{2}$  teaspoon dried thyme)
- $\frac{1}{2}$  teaspoon sea salt (to taste)
- $\frac{1}{2}$  teaspoon freshly ground black pepper
- 1 cup Gruyère cheese, shredded
- $\frac{1}{2}$  cup Parmesan cheese, shredded
- 1-2 tablespoons white or black truffle oil
- 1 tablespoon unsalted butter, for greasing
- Fresh parsley, chopped (optional, for garnish)

## Directions

- 1.Preheat the Oven:
- 2.Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish with butter.
- 3.Prepare the Cream Mixture:
- 4.In a medium saucepan over medium heat, combine the heavy cream, milk, minced garlic, thyme, salt, and pepper. Heat gently until just warm, stirring occasionally. Do not let it boil. Remove from heat and stir in 1 tablespoon of truffle oil.
- 5.Layer the Potatoes:
- 6.Arrange a single layer of potato slices in the greased baking dish, slightly overlapping. Sprinkle with a handful of Gruyère and Parmesan cheese. Repeat the layering process, alternating potatoes and cheeses, until all the ingredients are used. Save a small amount of cheese for the top layer.
- 7.Add the Cream:
- 8.Pour the warm cream mixture evenly over the potatoes, ensuring all layers are coated. Use a spatula or spoon to press down gently, making sure the cream mixture is distributed evenly.
- 9.Top with Cheese:
- 10.Sprinkle the remaining cheese on top for a golden, bubbly crust.
- 11.Bake:
- 12.Cover the dish with foil and bake for 45 minutes. Remove the foil and continue baking for another 15-20 minutes, or until the potatoes are tender and the top is golden and bubbling.
- 13.Finish with Truffle Oil:
- 14.Once out of the oven, drizzle an additional teaspoon of truffle oil over the top for an extra boost of flavor. Let the dish cool for 5-10 minutes before serving.
- 15.Garnish and Serve:
- 16.Sprinkle with fresh parsley for a pop of color, if desired. Serve warm as a decadent side dish.