

Victorian Gratin Dauphinois

Ingredients

potatoes

milk

Gruyère cheese

butter

salt

black pepper

cream

water

Cooking Utensils

knife and cutting board

casserole dish

cookpot **or** microwave-safe bowl

cheese grater

bowl

This dish is seasoned to taste. Butter the inside of the casserole dish and grate the cheese. Peel and slice the potatoes into rounds 1/8 of an inch thick. The dish can be prepared up to this point in advance. Preheat the oven to 375°F. Parboil the potatoes in milk on the stove in a cookpot over medium high heat, or in a microwave-safe bowl in a microwave oven on high. Place a single layer of potatoes on the bottom of the casserole dish. Sprinkle with salt, pepper, and some grated cheese. Repeat the layering process until the dish is filled. In a bowl, mix the cream with a little milk. Pour the cream mixture over the potatoes so that it covers the whole thing. Bake until well browned. Serve hot.