

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

Serving Utensils

serving dish

serving spoon

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.