



GREY POUPON® Dauphinoise Potatoes

Yield: 24 servings

5 pounds Yukon Gold Potatoes
3 1/2 cups Whole Milk
2 1/2 cups Heavy Cream
1/2 cup GREY POUPON® DIJON MUSTARD
2 teaspoons Kosher Salt
1/2 teaspoon Black Pepper
1/4 teaspoon Nutmeg
1 teaspoon Fresh Thyme, chopped
1 teaspoon Garlic, chopped
2 tablespoons Butter, softened
3 cups Gruyere Cheese, grated
2 cups Fontina Cheese, grated

1. Preheat oven to 400 F.
2. Peel and thinly slice the potatoes using a mandoline.
3. In a large pot mix together the milk, heavy cream, Dijon mustard, salt, pepper, nutmeg, thyme and garlic. Add the sliced potatoes and bring to a simmer to par-cook the potatoes for 10 minutes.
4. Butter a 10" X 15" baking dish and transfer half on the potato mixture to the bottom of the pan.
5. Top with half of the grated cheeses and then repeat with the remaining potatoes.
6. Bake for 20 minutes and then add the remaining cheese on top. Continue to bake for another 30 minutes or until the potatoes are tender and golden brown.
7. Let rest for 10-15 minutes before cutting 4X6 to serve.

