

POTATO LEEK GRATIN



TIME TO PREPARE

30 Minutes



BAKE TIME

50 Minutes



SERVES 4 TO 6



Ingredients

- 2½ pounds yellow flesh potatoes, peeled and sliced about 1/8 inch thick (use a mandolin)
- 1 cup grated Gruyère cheese
- ½ cup vegetable or chicken broth, low-sodium
- 1½ cups heavy (35%) cream
- 1 bay leaf
- 2 tbsp unsalted butter
- 1 medium leek, white part only, halved lengthwise and cut into ¼-inch thick slices
- 1 medium garlic clove, minced
- 1 tsp minced thyme
- ¼ tsp freshly ground nutmeg
- Kosher salt and freshly ground black pepper

Steps to Make

1. Preheat oven to 350°F and position the oven rack in the centre.
2. In a small saucepan, combine the broth, cream and bay leaf and place on the stove over a medium-low heat to simmer. Remove the saucepan from the heat and set aside for the flavours to infuse as you prepare the gratin.
3. Place a medium skillet on the stove over a medium heat. Add the butter and when melted, add the leeks and cook, stirring often, until tender, about 5 minutes. Add the garlic and cook until fragrant, about 1 minute. Stir in the thyme and the cream mixture.
4. In a shallow baking dish, place the potatoes in even layers. Sprinkle with salt and pepper. Pour the leek-cream mixture over the potatoes and sprinkle with Gruyère.
5. Transfer the baking dish to the oven and bake until the potatoes are fork tender and the cheese is golden-brown, about 50 minutes. When cooked, remove the baking dish from the oven and let cool slightly before serving.

Makes 4 - 6 servings