



## *Gruyere Gratin Potatoes with Thyme*

Preparation Time: 10 mins

Cooking Time: 30 mins

Serves: 6

Difficulty: Easy-Moderate

### INGREDIENTS

4 large Yukon Gold/Desiree or Nicola potatoes peeled and cut into 1/8"/3mm slices  
5 tbsps butter  
1 clove garlic crushed  
1 large yellow onion thinly sliced  
Sea salt and fresh ground pepper  
½ tspn nutmeg  
1 cup freshly grated gruyere cheese  
1 ½ cups whole milk  
¼ fresh thyme finely chopped/minced

#### **Note**

Do not wash the potatoes after peeling as it removed the starch which is important to the texture of this dish.

### DIRECTIONS

1. Preheat oven to 425f / 220c
2. Rub a 8"x12" / 20cmx30cm baking dish with garlic and grease heavily with butter
3. To cut potatoes efficiently I use my food processor slicing tool. Don't want the potato too thick or too thin otherwise cooking time will vary.
4. Baking Dish
  - Layer with potatoes – avoid overlapping
  - Toss onion over top of potatoes
  - Sprinkle with salt, pepper, nutmeg, and gruyere
  - Place 3 small pieces of butter across layer
  - Repeat above process for next layer
  - Dependent on number of people may need additional layer.
5. In small saucepan over medium-high heat bring milk and thyme to just below boil then remove from stove.
6. Slip knife between edge of bottom layer and dish, then pour milk and thyme in so it runs underneath.
7. Bake for about 35-45 minutes until potato is cooked through and golden on top.

#### **Note**

I love gruyere cheese so I sprinkled more on top.