FOOD BANK
OF NORTHEAST GEORGIA

GRUYÈRE & ROASTED GARLIC POTATO GRATIN

Serves: **8–10**
Prep Time: **25 minutes**
Cook Time: **1 Hour**
Oven: **375°F**



Ingredients

- **3 pounds** Russet potatoes, peeled
- **2 cups** heavy cream
- **2 cups** freshly shredded Gruyère cheese
- **1 head** garlic
- **1 tablespoon** olive oil
- **1 teaspoon** fresh thyme leaves
- **1½ teaspoons** kosher salt, divided
- **½ teaspoon** freshly ground black pepper

Instructions

1. **Roast the garlic.** Preheat the oven to 400°F. Slice about ¼ inch from the top of the garlic head to expose the cloves. Place the garlic on a piece of foil, drizzle with the olive oil, and wrap tightly. Roast for about 40 minutes, or until the cloves are very soft and golden. Allow to cool slightly.
2. **Prepare the garlic cream.** Squeeze the roasted garlic cloves from their skins into a bowl and mash with a fork until smooth. Whisk the garlic into the heavy cream along with the thyme, salt, and pepper.
3. **Prepare the potatoes.** Reduce the oven temperature to 375°F. Peel the potatoes and slice them very thinly and evenly—about ⅛ inch thick. Do not rinse the potatoes after slicing; the natural starch helps thicken the cream.
4. **Layer the gratin.** Butter or lightly grease a 9-by-13-inch baking dish. Arrange a layer of potatoes in slightly overlapping rows, similar to fish scales. Season lightly and spoon some of the garlic cream over the potatoes. Sprinkle with a portion of the Gruyère.

FOOD BANK OF NORTHEAST GEORGIA

GRUYÈRE & ROASTED GARLIC POTATO GRATIN

Instructions (Cont.)

5. **Repeat the layers.** Continue layering potatoes, garlic cream, and Gruyère, finishing with a generous layer of cheese.
6. **Bake.** Cover tightly with foil and bake for 45 minutes. Remove the foil and continue baking for 15–20 minutes, until the potatoes are tender and the top is deeply golden and bubbling.
7. **Rest before serving.** Allow the gratin to rest for 10–15 minutes before cutting. This gives the cream time to thicken and allows the layers to set.

Chef's Tips

- **Slice evenly:** A mandoline makes it easier to achieve thin, uniform slices so the potatoes cook at the same rate.
- **Don't rinse the potatoes:** Their starch is important to the texture of the finished gratin.
- **Shred your own cheese:** Freshly shredded Gruyère melts more smoothly than pre-shredded cheese.
- **Check for doneness:** A thin knife should slide easily through the center of the gratin.
- **Make ahead:** Assemble several hours ahead, refrigerate, and allow the dish to come closer to room temperature before baking.

Teaching Point: The Science of Potatoes

Russet potatoes contain a relatively high amount of starch. As they cook, that starch combines with the cream and helps create the thick, silky sauce that holds the gratin together. This is also why rinsing the sliced potatoes is not recommended—the goal is to keep that valuable starch in the dish.