



GARLIC  
POTATO GRATIN

*Trefethen*

# GARLIC POTATO GRATIN



## INGREDIENTS

softened butter  
1 cup heavy cream  
1 cup whole milk  
1 Tbsp dry thyme  
1 Tbsp garlic powder  
12 Yukon Gold potatoes  
1 cup shredded cheese  
(gruyere, cheddar or combo of both)  
salt and pepper to taste  
vegetable oil, for frying

## PROCEDURE

1. Preheat oven to 375 F. Using a pastry brush, heavily coat a 9x13 in. baking dish with butter all the way up the sides to the top. Season the butter-lined dish well with salt and pepper.
2. Place the cream, milk, thyme, and garlic powder into a small saucepot. Season with salt and pepper heat on stove, whisking to incorporate spices. Do not boil.
3. Peel potatoes. Once peeled, slice into 1/8 to 1/4-inch rounds, placing into a heatproof bowl. Pour hot cream mixture over sliced potatoes. Gently mix until potatoes are well coated.
4. Lifting potatoes from the cream a handful at a time, shingle potatoes in layers in baking dish all the way to the corners. Between layers of potatoes sprinkle cheese, alternating potatoes and cheese until you have used all.
5. Pour leftover cream mixture over the potatoes. Using your hands, firmly press gratin to remove any air pockets, allowing cream to come up over potatoes.
6. Place baking dish on a baking sheet and place on the middle rack of oven. Bake uncovered for about 60 mins. The gratin is done when the potatoes are soft and the top is golden and caramelized.
7. Remove from the oven and let stand at room temperature for 10 minutes. Serve with your favorite protein or salad.

## TREFETHEN WINE PAIRING

***Cabernet Sauvignon:** Ripe, focused flavors of cherry, boysenberry, and blackcurrant are complemented by soft notes of cedar, bay leaf, and a savory earthiness. Its fruit-driven entry is balanced with firm tannins that give way to a lush, lingering finish.*