

Potato Gratin with Spring Onions

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Servings: 8

*2 1/2 cups heavy cream
3 sprigs thyme
2 bay leaves
1 clove garlic, grated
1/4 teaspoon freshly grated nutmeg
1 bunch spring onions
(whites finely chopped,
greens thinly sliced)
Kosher salt
freshly ground pepper
3 pounds large Yukon Gold
potatoes, peeled and thinly
sliced
2 cups (8 ounces) shredded
havarti cheese*

Preparation Time: 40 minutes

Preheat the oven to 375 degrees.

In a medium saucepan, combine the heavy cream, thyme, bay leaves, garlic and nutmeg. Bring to a gentle simmer over medium heat. Add the spring onion whites and simmer until just starting to soften, about 5 minutes.

Season with 1-1/2 teaspoons of salt and a few grinds of pepper. Remove the thyme sprigs and bay leaves. Stir in about half of the spring onion greens.

Spread the potatoes in a 9x13-inch baking dish. Pour the cream mixture over the top. Gently stir, pressing and submerging the potatoes to make an even layer. Cover with foil.

Bake until the potatoes are tender and the cream is bubbling, 45 to 55 minutes.

Uncover the potatoes and sprinkle with the cheese.

Bake until the cheese is golden, 10 to 15 minutes. Let cool for 15 minutes.

Sprinkle with the remaining spring onion greens just before serving.

Per Serving (excluding unknown items): 262 Calories; 28g Fat (92.6% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 102mg Cholesterol; 29mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat.