

## Potato Leek Gratin

Serves 8 / Cooking time: about 1 hour

- 28 g butter, more for greasing the pan
- 2 large leeks, trimmed and halved lengthwise
- 680 grams peeled potatoes  
*(partially precooked in microwave – see note below)*
- 1 tsp salt
- ½ tsp ground black pepper
- 2 thyme sprigs  
*(or just add dry thyme to cream sauce)*
- 120-240 ml heavy cream
- 2 garlic cloves, finely chopped
- 1 bay leaf
- ¼ teaspoon nutmeg
- 81 g Gruyère, grated *(110 g would be better)*



1. Heat oven to **180°C** and butter a 1.9-liter gratin dish. Wash the leeks to remove any grit and slice thinly crosswise.
2. Slice the **potatoes** into rounds, 3-mm thick. Toss with  $\frac{3}{4}$  **tsp salt** and  $\frac{1}{4}$  **tsp pepper**. Layer the rounds in the gratin dish.
3. Melt the **butter** in a large skillet over **medium heat**.
4. Add **leeks**, remaining **salt** and **pepper**, and **thyme**. Cook, stirring, until leeks are tender and golden, **5 to 7 minutes**. Discard thyme and scatter the leeks over the potatoes.
5. Add **cream**, **garlic** and **bay leaf** to the skillet, scraping up browned bits of leeks from the bottom of the pan. Simmer gently for **5 minutes**.
6. Stir in **nutmeg**.
7. Pour the **cream** over the **leeks** and **potatoes** and top with the **Gruyère\***. Cover with aluminum foil and transfer to the oven.
8. **Bake for 40 minutes**
9. Uncover and bake until the cheese is bubbling and golden, **15 to 20 minutes** longer\*\*. Let cool slightly before serving.

### Variation:

\*Make in thin layers – half potatoes, leeks, cheese, potatoes, pour cream, then the rest of Gruyere. Use more cheese to cover top.

\*\* May have to cook this more than an hour or precook potatoes before putting dish together.