

Potato & Fennel Gratin

10 servings

Ingredients:

2 bay leaves

2 cups milk

8 tbsp butter, divided

2 cups heavy cream

1 ½ lbs potatoes, peeled, slice very thin!

1 large fennel bulb, sliced very thin!

2 gloves garlic, peeled, cut in half

1 ½ cups grated Gruyère cheese

Salt, freshly ground pepper, grated nutmeg to taste

Preparation:

Boil milk with bay leaves in saucepan, do NOT let it boil over.

Preheat oven to 325°.

Add 6 tbsp butter, salt, pepper, grated nutmeg, cream, potatoes, and fennel to the pan with the hot milk. Simmer, stirring from time to time with a wooden spoon to separate potatoes. Cook 10 minutes or until just tender.

Remove from heat and set aside.

Grease an au gratin dish with remaining 2 tbsp of butter. Rub dish with cut pieces of garlic. Pour in potato mixture and sprinkle with grated Gruyère cheese.

Bake potato/fennel mixture for about 30-35 minutes. If surface of potato mixture is not browned sufficiently, place under broiler for about 3 minutes. Remove and let cool for 5 minutes before serving.