

## Potatoes au Gratin-Gratin Dauphinois

(4 servings)

### Ingredients:

2 Bay Leaves  
2 cup milk  
8 tbsp unsalted Butter, divided  
Salt to taste  
Freshly ground white Pepper to taste  
Grated fresh Nutmeg to taste  
2 cups Heavy Cream  
2 lbs Potatoes, peeled & sliced very thin  
2 cloves Garlic, peeled & minced  
1½ cups grated Gruyère Cheese

### Preparation:

Boil milk with bay leaves in saucepan, taking care not to let it boil over.

Preheat oven to 325°.

Add 3 tbsp butter, salt, pepper, grated nutmeg, cream, garlic and potatoes to the pan with the hot milk.

**But before adding the potatoes, taste the milk mixture to be sure there is enough salt.**

Simmer, stirring from time to time with a wooden spoon to separate potatoes.

Cook 20 minutes or until just tender.

Remove from heat and set aside.

Grease an au gratin dish with remaining 1 tbsp of butter.

Rub dish with a cut piece of garlic.

Pour in potato mixture and sprinkle with grated Gruyère cheese.

Bake potatoes for 40-45 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.