

GRATIN DAUPHINOIS

(Potatoes Baked in Milk and Cream)

SERVES 6

A GRATIN IS SIMPLY A DISH whose top is browned in the oven. This one takes its name from the Dauphiné, a region that stretches from Savoie to Provence and is renowned for

the quality of its milk and cream, as well as for its potatoes. Adaptations of this dish may include such other ingredients as garlic, butter, cheese, eggs, and even slices of black truffle.

*2 lbs. large russet potatoes, peeled
and thinly sliced*
1½ cups whole milk
1½ cups heavy cream
*Salt and freshly ground black
pepper*
Freshly grated nutmeg

1. Preheat oven to 275°. Arrange layers of slightly overlapping potato slices in an 8-cup gratin or baking dish. Mix together milk and cream in a bowl, then pour over potatoes to cover completely (use a little more cream or milk if necessary). Bake for 1½ hours.

2. Increase heat to 400°. Remove pan from oven and generously season top of potatoes with salt, pepper, and nutmeg. Return pan to oven and cook until brown and bubbling, about 30 minutes more.

