

## POTATO AND FENNEL GRATIN

### INGREDIENTS:

- ½ cup sliced fresh fennel
- 2 tablespoons butter
- ¾ cup cream
- Salt
- White pepper
- Nutmeg
- 1 egg
- 2 medium-sized Russet potatoes, peeled, sliced 1/16-inch thick

**INSTRUCTIONS:** Slowly saute the fennel in the butter until almost tender. Add the cream and continue cooking until fennel is soft. Puree the mixture. Season to taste with salt, pepper and a pinch of nutmeg. Let mixture cool slightly and stir in the egg. Toss the sliced potatoes with the fennel cream mixture and pour into a buttered 8-inch pie pan. Pat potatoes down; bake in a 350° oven for approximately 45 minutes, or until the potatoes are cooked through when checked with a fork. Place under the broiler to brown the top. Let rest 10 minutes, cut into small wedges and serve. Serves 4.