

 Cooking

Two-Potato Gratin

By Amanda Hesser | YIELD 4 servings | TIME 1 hour 40 minutes

INGREDIENTS

Unsalted butter for gratin dish

3 medium Yukon Gold potatoes, peeled and sliced 1/8 inch thick

1 tablespoon chopped thyme

1/2 teaspoon freshly grated nutmeg

Kosher salt to taste

Freshly ground black pepper to taste

1 1/4 cups heavy cream

2 small sweet potatoes, peeled and sliced 1/8 inch thick

PREPARATION

Step 1

Preheat oven to 300 degrees. Butter a medium gratin dish. Line bottom with a layer of Yukon Gold potatoes. Sprinkle with a little thyme and nutmeg. Season lightly with salt and pepper, and pour over a little cream. Add a layer of sweet potato slices, and repeat with the thyme, nutmeg, salt, pepper and cream. Continue layering, ending with sweet potatoes, thyme, nutmeg, salt, pepper and cream.

Step 2

Bake in oven for 1 to 1 1/4 hours, until potatoes are tender when pierced with a fork. Cover with aluminum foil if top gets too dark.

PRIVATE NOTES

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Adapted from Cyril Renaud, La Caravelle