

Treasure Barrel

Potatoes Au Gratin: Cheesy Crispy Potato Side Dish

20 min Prep time	**1 h 15 min** Cook time	**1 h 35 min** Total time
8 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 3 pounds russet potatoes, peeled and thinly sliced
- [ ] 2 cups heavy cream
- [ ] 1 ½ cups grated Gruyère cheese
- [ ] ½ cup grated Parmesan cheese
- [ ] 3 cloves garlic, minced
- [ ] ¼ teaspoon freshly grated nutmeg
- [ ] Salt and black pepper to taste
- [ ] 2 tablespoons butter for greasing

For the Topping

- [ ] ½ cup breadcrumbs
- [ ] 2 tablespoons melted butter
- [ ] ¼ cup grated Parmesan cheese

Instructions

1. Preheat your oven to 375°F (190°C). Butter a 9x13 inch baking dish generously. I use my hands to spread it evenly—feels more connected to the process, you know?
2. In a medium saucepan, combine the heavy cream, minced garlic, nutmeg, 1 teaspoon salt, and ½ teaspoon black pepper. Heat gently over medium-low heat until warm but not boiling. You should see little bubbles around the edge—that's when it's ready.
3. Arrange one third of the potato slices in the bottom of the prepared baking dish, overlapping slightly. Sprinkle with one third of the Gruyère cheese. Pour one third of the warm cream mixture over the top.
4. Repeat layers twice more, ending with cheese and cream. Press down gently on the top layer to help the cream distribute evenly through all the potatoes.
5. Cover the dish with foil and bake for 45 minutes. The kitchen will start smelling amazing—that garlic and cheese aroma just wraps around you like a warm blanket.
6. Meanwhile, mix the breadcrumbs, melted butter, and remaining Parmesan for the topping. After 45 minutes, remove the foil, sprinkle the breadcrumb mixture over the top, and return to oven.
7. Bake uncovered for another 25-30 minutes, until the top is golden brown and the potatoes are tender when pierced with a knife. Let it rest for 10 minutes before serving—this waiting is the hardest part!

Nutrition per serving

385 kcal	12 g	32 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftovers keep well for 3-4 days in the refrigerator and reheat beautifully in the oven
- For a lighter version, you can substitute half-and-half for the heavy cream
- Let the dish come to room temperature for 20 minutes before baking if prepared ahead
- The potatoes will continue to absorb liquid as they cool, making slices neater