

Treasure Barrel

Roasted Garlic Potatoes au Gratin Recipe

25 min Prep time	**1 h 15 min** Cook time	**1 h 40 min** Total time
8 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

For the Potatoes

- [ ] 1 whole head of garlic
- [ ] 1 tbsp olive oil
- [ ] 3 lbs Yukon Gold potatoes, scrubbed and very thinly sliced (about 1/8-inch thick)
- [ ] 2 tbsp unsalted butter, softened
- [ ] 1 1/2 cups grated Gruyère cheese
- [ ] 1/2 cup grated Parmesan cheese

For the Cream Sauce

- [ ] 1 1/2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 1 1/2 tsp kosher salt
- [ ] 1/2 tsp black pepper
- [ ] 1/4 tsp freshly grated nutmeg
- [ ] 2 sprigs fresh thyme

Instructions

1. Let's begin by coaxing out that beautiful, sweet garlic flavor. First, set your oven to 400°F (200°C). Take your whole head of garlic and slice about a quarter-inch off the top, just enough to expose the tips of the cloves. Place it on a small piece of aluminum foil, drizzle the exposed cloves generously with olive oil, and then wrap it up into a little parcel. Let that roast in the oven for about 30-40 minutes, until the cloves are completely soft, fragrant, and lightly golden. Once it’s cool enough to handle, you'll squeeze those jammy cloves out into a small bowl. This is honestly the soul of the whole dish.

2. While your garlic is having its cozy sauna in the oven, it's time to prep the potatoes. This is where a mandoline slicer is your best friend for getting those super-thin, even slices. If you're using a knife, just take your time and channel your inner calm. Slice them to about 1/8-inch thickness and place them in a large bowl. Don't rinse them! That beautiful starch is what will help our sauce become velvety and thick. In a small bowl, mix together your grated Gruyère and Parmesan cheeses. You'll thank yourself later for having this ready to go.

3. Now for the luscious cream sauce. In a medium saucepan, combine the heavy cream, milk, salt, pepper, grated nutmeg, and the sprigs of fresh thyme. Bring this mixture to a gentle simmer over medium heat, stirring occasionally. Don’t let it boil! Once it’s warm and steamy, remove it from the heat. Take the roasted garlic cloves you squeezed out earlier, mash them with a fork into a paste, and whisk this glorious paste into the warm cream mixture until it’s smooth. The kitchen should be smelling absolutely divine right about now.

4 It's time to assemble our masterpiece. Take your softened butter and generously grease a 9x13-inch baking dish. Now, let's layer. Arrange about one-third of your potato slices in an overlapping pattern on the bottom of the dish. Sprinkle with one-third of the cheese mixture. Pour one-third of the cream sauce over the top. Repeat these layers two more times, ending with a final, generous blanket of cheese. I always think about what main dish this will sit beside, perhaps some chicken enchiladas for a real comfort food feast. Cover the dish tightly with foil and bake for 45 minutes. Then, remove the foil and bake for another 20-30 minutes, until the top is bubbly and beautifully golden brown. Let it rest before serving, if you can stand the wait!

Nutrition per serving

420 kcal	15 g	25 g	30 g
Calories	Protein	Carbs	Fat

Tips & notes

- It is so important to let the gratin rest for at least 10-15 minutes after you pull it from the oven. I know, it's agonizing. But this gives the creamy sauce time to set up, so when you cut into it, you get beautiful, clean slices instead of a potato puddle. This patience transforms it from a delicious mess into an elegant dish.
- This dish is a go-to for my simple suppers that need to feel a little more special. You can easily prep the entire gratin in the morning, cover it, and keep it in the fridge. Just add about 10-15 minutes to the initial covered baking time to account for it being chilled. It's a lifesaver for dinner parties!
- Don't be shy with the salt and pepper in the sauce. Potatoes are like little sponges and absorb a lot of seasoning. It might taste a little salty on its own, but once it's baked with all those potatoes, it will be perfectly balanced. Always taste your cream sauce before you pour it over.