

Potato Gratin

July 4th Picnic, 2015

Wyn Marshall

Ingredients:

2 lbs. boiling potatoes

1 cup ricotta cheese

1 cup chopped parsley

salt and pepper, to taste

nutmeg, to taste

1 egg

1 cup heavy cream (approximately)

butter for greasing baking dish

1/2 lb. cheddar cheese, grated (about 2 cups)

To Make:

1. Wash potatoes; peel if you like. Slice thinly and drop into a pot of cold, heavily salted water. Set over high heat and bring to a boil. Boil potatoes for 1 minute; drain, and rinse with cold water. Drain again, and pat dry.
2. Combine ricotta and parsley and season generously with salt, pepper, and nutmeg to taste.
3. Beat the egg briefly and add enough heavy cream to make 1 cup of liquid. Season with salt, pepper, and nutmeg.
4. Lightly butter a shallow, oval gratin dish measuring 9x12 inches. Arrange a layer of slightly overlapping potato slices in the dish. Dot with about a third of the ricotta mixture; sprinkle with a third of the cheddar. Drizzle about a third of the egg mixture over the layer. Repeat this process two more times, using all of the ingredients.
5. Bake on the center rack of a preheated 375 degree oven for 35-45 minutes, or until the potatoes are tender and the cheese is browned and bubbling. Let sit for about 10 minutes before serving.

Serves 4-6

Adapted from *The Silver Palate Cookbook*