

Foodnity Recipes

# Dauphinoise Potatoes Recipe

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|---|---|---|
| **20 min**<br>Prep time | **45 min**<br>Cook time | **1 h 5 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **French**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1.5 lb Yukon Gold potatoes, thinly sliced
- [ ] 1 1/2 cups heavy cream
- [ ] 1 cup grated Gruyère cheese
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp unsalted butter, diced
- [ ] 1 tsp lemon juice
- [ ] 1/4 tsp ground nutmeg
- [ ] Salt and freshly ground black pepper to taste

### Optional Topping

- [ ] 1/2 cup additional grated cheese for a deeper crust
- [ ] Fresh thyme leaves for garnish

## Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch baking dish with butter, letting the little pieces melt and coat the bottom.
2. In a saucepan, combine heavy cream, minced garlic, lemon juice, nutmeg, salt, and pepper. Warm over low heat until just simmering, then remove from heat.
3. Arrange a layer of potato slices in the dish, overlap slightly, then drizzle with a third of the cream mixture and sprinkle with cheese. Repeat layers, finishing with the remaining cheese on top.
4. Cover with foil and bake for 30 minutes. Remove foil, then bake another 15-20 minutes until the top is golden brown and the potatoes are fork-tender.
5. Let the dish rest for 10 minutes before serving; this helps the layers set and makes slicing easier.

### Nutrition per serving

| 420 kcal | 12 g | 28 g | 28 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

**Tips & notes**

- For a richer flavor, add a splash of white wine to the cream before simmering.
- If you like a crunchier top, switch the last 5 minutes to broil, watching carefully.
- A heartier version uses steak potatoes layered with thinly sliced steak.