

Foodnity Recipes

Roasted Garlic Potatoes Au Gratin

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs Yukon Gold potatoes, thinly sliced
- [ ] 1 head garlic, cloves separated and peeled
- [ ] 2 tbsp olive oil
- [ ] 1 cup heavy cream
- [ ] 1 cup whole milk
- [ ] 1 ½ cups shredded cheddar cheese
- [ ] ½ cup grated Gruyère cheese
- [ ] 1 tsp fresh lemon juice
- [ ] ¼ tsp freshly grated nutmeg
- [ ] Salt and freshly ground black pepper to taste

Optional Topping

- [ ] 2 tbsp butter, melted
- [ ] ¼ cup panko breadcrumbs

Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. Toss the garlic cloves with olive oil, season with salt, and roast on a small tray for 12-15 minutes until soft and golden.
3. While garlic roasts, combine cream, milk, lemon juice, nutmeg, and a pinch of salt in a saucepan; heat gently, stirring until just simmering.
4. Mash the roasted garlic into the hot cream mixture, then stir in half of the cheddar and Gruyère until melted.
5. Layer half of the sliced potatoes in the prepared dish, pour half of the sauce over them, then repeat with remaining potatoes and sauce.
6. Top with the remaining cheddar, Gruyère, and optional breadcrumb-butter mixture for extra crunch.
7. Cover with foil and bake for 35 minutes; remove foil and bake an additional 10-12 minutes until the top is bubbling and deep golden.
8. Let rest for 5 minutes before serving; garnish with fresh thyme if desired.

Nutrition per serving

420 kcal	12 g	35 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, tent with foil.
- Use a mandoline for uniformly thin slices.
- For a dairy-free version, substitute coconut cream and dairy-free cheese.