



## POTATOES AU GRATIN

**Wine pairing: VQA Chardonnay**

A creamy, cheesy scalloped-potato style dish is always a crowd pleaser. If you want to take this dish to the next level, crumble in cooked bacon and sliced green onions as you assemble the gratin... *et voilà*, Baked Potato Gratin!

Serves 8 to 12

Prep Time: 20 minutes

Cook Time: 70 minutes

6 Tbsp (90 g) butter, plus extra for the pan

6 Tbsp (50 g) all-purpose flour

4 cups (1 L) 2% milk

1 Tbsp (15 mL) Dijon mustard

1 clove garlic, minced

3 cups (160 g) coarsely grated Swiss Gruyère cheese

1 cup (60 g) coarsely grated old Cheddar cheese

2 Tbsp (30 mL) dry white vermouth

Salt and pepper

3 lb (1.5 kg) Yukon Gold potatoes, peeled and thinly sliced (about 7 medium)

1. Preheat the oven to 350 °F (180 °C). Grease a 9 x 13-inch (3 L) or other similarly sized casserole dish with butter.
2. Melt the butter over medium heat in a medium saucepan and stir in the flour with a wooden spoon. Continue to cook, stirring continuously, for about 4 minutes until the mixture smells slightly nutty but does not change colour. Add the milk in 3 parts, beating well with a whisk and letting the mixture thicken before adding more milk. Whisk in the Dijon and garlic.
3. Reduce the heat to medium-low and add the Cheddar and Swiss cheeses in 3 parts, whisking until the cheese has melted before adding more. Whisk in the parsley and vermouth and season to taste with salt and pepper. Keep the sauce warm over low heat.
4. Cover the bottom of the casserole dish with a layer of sliced potatoes, overlapping them a little. Ladle about 1 cup (250 mL) of the cheese sauce otop (it doesn't have to cover the potatoes completely).

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- Repeat the layering of potatoes and sauce about 6 times, finishing with a layer of the sauce. Place a piece of parchment over the dish (it can touch the sauce) and cover the dish with aluminum foil.
5. Bake the gratin for about 1 hour, until a knife inserted in the centre yields easily. Remove the foil and parchment and increase the oven temperature to 400 °F (200 °C).
  6. Cook the gratin until the top is brown and bubbles, about 10 minutes. Let the potatoes cool for 15 minutes before serving.

#### TO MAKE WITH US

(You can also prepare a half recipe in a 6-cup baking dish)

#### Tools:

Large 9-x-13-inch ceramic or metal baking dish (or 6-cup if making a half recipe)  
Medium saucepan  
Whisk  
Wooden spoon or silicone spatula  
Grater for cheese  
Vegetable peeler  
Cutting board  
Chef's knife  
Mandolin slicer (optional)  
Baking tray lined with foil or parchment

#### Ingredients:

As specified

#### Suggested Wines:

Jackson-Triggs 2018 Grand Reserve Chardonnay  
CREW 2019 Chardonnay