

Chef John's Truffled Potato Gratin

 Vegetarian  Gluten Free

READY IN



75 min.

SERVINGS



6

CALORIES



476 kcal

SIDE DISH

Ingredients

- 2 teaspoons butter softened
- 1 cup chicken stock see
- 1 teaspoon thyme leaves fresh divided minced
- 1 clove garlic minced
- 2 cups heavy whipping cream
- 5 cups mushrooms sliced
- 1 tablespoon olive oil
- 5 russet potatoes peeled very thinly sliced

- 6 servings salt and pepper black freshly ground to taste
- 6 ounces sottocenere shredded italian (semi-soft truffle cheese)
- 6 ounces sottocenere shredded italian (semi-soft truffle cheese)

Equipment

- bowl
- sauce pan
- oven
- baking pan
- aluminum foil

Directions

- Melt 1 1/3 tablespoon butter with olive oil in a large saucepan over medium-high heat; cook mushrooms in the hot butter-oil mixture, stirring often, until browned on the edges, 15 to 20 minutes.
- Preheat oven to 350 degrees F (175 degrees C).
- Combine 2 teaspoons softened butter with garlic in a small bowl; butter a 9x13-inch baking dish with garlic butter.
- Spread 1/3 the potatoes into the bottom of the prepared baking dish in a layer; season with salt, black pepper, 1/2 the thyme leaves, and 1/2 the cooked mushrooms.
- Sprinkle almost half the sottocenere cheese over potatoes, reserving about 3 tablespoons for the top.
- Layer next 1/3 the potatoes over cheese, season with salt and black pepper, remaining 1/2 thyme leaves, 1/2 the remaining cheese, remaining mushrooms, and last layer of potatoes. Season potatoes with more salt and black pepper.
- Pour chicken stock and cream over the top.
- Sprinkle with more salt and black pepper and reserved 3 tablespoons of sottocenere cheese. Cover dish loosely with aluminum foil; tent the foil a little so it doesn't touch the potatoes.
- Bake in the preheated oven until potatoes are bubbly, about 45 minutes.
- Remove foil and cook until top is browned, about 15 more minutes.
- Let cool slightly before serving.

Nutrition Facts

■ PROTEIN 7.81% ■ FAT 60.77% ■ CARBS 31.42%

Properties

Glycemic Index:45.63, Glycemic Load:25.88, Inflammation Score:-8, Nutrition Score:16.466521936914%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.15mg, Luteolin: 0.15mg, Luteolin: 0.15mg, Luteolin: 0.15mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 475.87kcal (23.79%), Fat: 33.23g (51.12%), Saturated Fat: 19.64g (122.77%), Carbohydrates: 38.66g (12.89%), Net Carbohydrates: 35.47g (12.9%), Sugar: 5.64g (6.27%), Cholesterol: 94.43mg (31.48%), Sodium: 102.39mg (4.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.61g (19.21%), Vitamin B6: 0.76mg (37.77%), Vitamin B2: 0.57mg (33.31%), Potassium: 1117.73mg (31.94%), Vitamin B3: 5.42mg (27.1%), Vitamin A: 1227.25IU (24.55%), Copper: 0.47mg (23.61%), Phosphorus: 224.91mg (22.49%), Vitamin B5: 1.94mg (19.42%), Manganese: 0.34mg (17.2%), Selenium: 11.5µg (16.43%), Vitamin B1: 0.24mg (16.1%), Vitamin C: 13.04mg (15.81%), Magnesium: 56.04mg (14.01%), Fiber: 3.19g (12.76%), Iron: 2.18mg (12.11%), Folate: 43.86µg (10.96%), Vitamin D: 1.43µg (9.53%), Calcium: 82.16mg (8.22%), Zinc: 1.19mg (7.94%), Vitamin E: 1.14mg (7.62%), Vitamin K: 7.51µg (7.15%), Vitamin B12: 0.16µg (2.7%)