

Chef John's Truffled Potato Gratin



Vegetarian



Gluten Free

READY IN



75 min.

SERVINGS



6

CALORIES



475 kcal

SIDE DISH

Ingredients

- ☐ 2 teaspoons butter softened
- ☐ 1 cup chicken stock see
- ☐ 1 teaspoon thyme leaves fresh divided 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

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 **7.8%**  FAT **60.87%**  CARBS **31.33%**

Properties

Glycemic Index:40.63, Glycemic Load:25.83, Inflammation Score:-8, Nutrition Score:16.395217429037%

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

Nutrients (% of daily need)

Calories: 475.12kcal (23.76%), Fat: 33.23g (51.12%), Saturated Fat: 19.64g (122.77%), Carbohydrates: 38.49g (12.83%), Net Carbohydrates: 35.31g (12.84%), Sugar: 5.63g (6.26%), Cholesterol: 94.43mg (31.48%), Sodium: 102.31mg (4.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.57g (19.15%), Vitamin B6: 0.75mg (37.46%), Vitamin B2: 0.57mg (33.27%), Potassium: 1115.72mg (31.88%), Vitamin B3: 5.42mg (27.08%), Vitamin A: 1227.21IU (24.54%), Copper: 0.47mg (23.54%), Phosphorus: 224.15mg (22.41%), Vitamin B5: 1.94mg (19.39%), Manganese: 0.34mg (16.78%), Selenium: 11.43µg (16.33%), Vitamin B1: 0.24mg (16.04%), Vitamin C: 12.89mg (15.62%), Magnesium: 55.92mg (13.98%), Fiber: 3.18g (12.72%), Iron: 2.17mg (12.06%), Folate: 43.84µg (10.96%), Vitamin D: 1.43µg (9.53%), Calcium: 81.25mg (8.13%), Zinc: 1.19mg (7.91%), Vitamin E: 1.14mg (7.62%), Vitamin K: 7.5µg (7.14%), Vitamin B12: 0.16µg (2.7%)