



Potato Gratin with Chèvre

 Vegetarian  Gluten Free

READY IN



95 min.

SERVINGS



6

CALORIES



296 kcal

SIDE DISH

Ingredients

- 0.5 teaspoon pepper black freshly ground
- 1 cup cup heavy whipping cream
- 2 teaspoons kosher salt
- 0.1 teaspoon nutmeg freshly grated
- 2 pounds baking potatoes peeled cut into 1/8-inch-thick slices
- 1 tablespoon butter unsalted plus more for coating the dish cut into 6 pieces,
- 1 cup milk whole

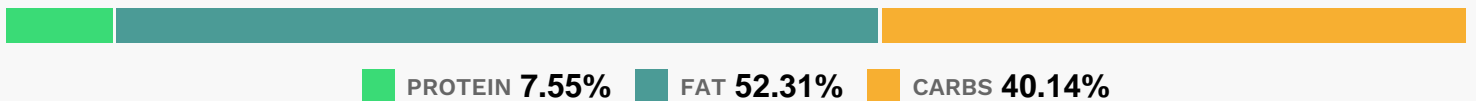
Equipment

- sauce pan
- oven
- knife
- baking pan
- slotted spoon

Directions

- Heat the oven to 350°F and arrange a rack in the upper third. Coat an 8-by-8-inch baking dish with butter; set aside.
- Place the potatoes, cream, milk, salt, pepper, and nutmeg in a large saucepan over medium heat and bring to a gentle boil. While the mixture heats up, gently fold the potatoes from time to time. (It should take about 15 minutes for the potato mixture to reach a gentle boil.)
- Remove the saucepan from heat. Using a slotted spoon, transfer half of the potatoes to the prepared baking dish and arrange them in an even layer.
- Sprinkle with half of the chèvre. Repeat with the remaining potatoes and chèvre. Slowly pour all of the warm cream mixture over the potatoes. Scatter the butter pieces on top.
- Bake until the potatoes are tender when pierced with the tip of a knife and the top is golden brown and bubbly, about 45 to 50 minutes.
- Remove from the oven and let sit for at least 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:37.46, Glycemic Load:22.24, Inflammation Score:-5, Nutrition Score:9.40782601937%

Nutrients (% of daily need)

Calories: 296.08kcal (14.8%), Fat: 17.66g (27.16%), Saturated Fat: 11.13g (69.57%), Carbohydrates: 30.48g (10.16%), Net Carbohydrates: 28.46g (10.35%), Sugar: 4.07g (4.52%), Cholesterol: 54.72mg (18.24%), Sodium: 809.18mg (35.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.74g (11.47%), Vitamin B6: 0.56mg (28.05%), Potassium: 732.26mg (20.92%), Phosphorus: 148.15mg (14.82%), Vitamin A: 709.76IU (14.2%), Manganese: 0.26mg (13.2%), Vitamin C: 8.86mg (10.74%), Magnesium: 42.86mg (10.72%), Vitamin B2: 0.18mg (10.69%), Vitamin B1: 0.16mg (10.34%), Calcium: 97.71mg (9.77%), Copper: 0.16mg (8.21%), Vitamin B3: 1.64mg (8.18%), Fiber: 2.02g

(8.07%), Iron: 1.36mg (7.58%), Vitamin D: 1.12µg (7.45%), Vitamin B5: 0.71mg (7.13%), Folate: 22.88µg (5.72%),
Vitamin B12: 0.29µg (4.78%), Zinc: 0.71mg (4.72%), Vitamin K: 4.55µg (4.33%), Selenium: 2.6µg (3.72%), Vitamin E:
0.46mg (3.04%)