



## Potato Gratin with Chèvre

 Vegetarian  Gluten Free

READY IN



95 min.

SERVINGS



6

CALORIES



346 kcal

SIDE DISH

### Ingredients

- 0.5 teaspoon pepper black freshly ground
- 4 ounces goat cheese fresh crumbled ( goat cheese)
- 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

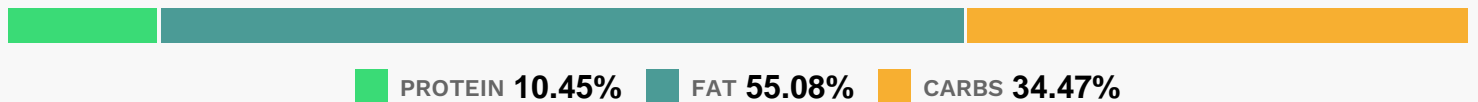
## Equipment

- 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:-6, Nutrition Score:10.947391261225%

## Nutrients (% of daily need)

Calories: 345.97kcal (17.3%), Fat: 21.64g (33.29%), Saturated Fat: 13.89g (86.78%), Carbohydrates: 30.48g (10.16%), Net Carbohydrates: 28.46g (10.35%), Sugar: 4.23g (4.7%), Cholesterol: 63.41mg (21.14%), Sodium: 878.73mg (38.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.24g (18.47%), Vitamin B6: 0.61mg (30.41%),

Potassium: 737.17mg (21.06%), Phosphorus: 196.53mg (19.65%), Vitamin A: 904.99IU (18.1%), Copper: 0.3mg (15.12%), Vitamin B2: 0.25mg (14.91%), Manganese: 0.28mg (14.14%), Calcium: 124.17mg (12.42%), Magnesium: 45.88mg (11.47%), Vitamin B1: 0.17mg (11.22%), Vitamin C: 8.86mg (10.74%), Iron: 1.72mg (9.58%), Vitamin B3: 1.72mg (8.59%), Vitamin B5: 0.84mg (8.41%), Fiber: 2.02g (8.07%), Vitamin D: 1.19µg (7.95%), Folate: 25.15µg (6.29%), Zinc: 0.88mg (5.88%), Vitamin B12: 0.32µg (5.38%), Vitamin K: 4.89µg (4.66%), Selenium: 3.13µg (4.47%), Vitamin E: 0.49mg (3.27%)