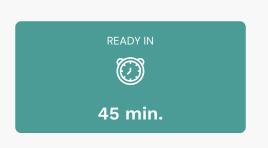
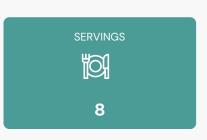
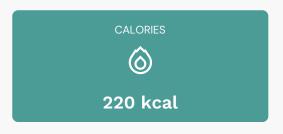


Potato Gratin with Gruyère and Crème Fraîche







SIDE DISH

Ingredients

i.o cups creme traiche	
2 tablespoons parsley	fresh italian chopped

3 pounds russet potatoes peeled cut into 1/8-inch-thick rounds

Equipment

oven
glass baking par

Directions Preheat oven to 400°F. Generously butter 13x9x2-inch glass baking dish. Arrange half of potato slices in bottom of prepared dish, overlapping slightly. Sprinkle generously with salt and pepper. Spread half of crème fraîche over potatoes and sprinkle with half of cheese. Top with remaining potatoes, overlapping slightly; sprinkle generously with salt and pepper. Spread with remaining crème fraîche; sprinkle with remaining cheese. Bake gratin uncovered 30 minutes. Reduce oven temperature to 350°F. Continue to bake gratin until potatoes are tender and top is golden brown, about 45 minutes. Remove from oven; let stand 10 minutes. Sprinkle with parsley and serve. * Available at some supermarkets. If unavailable, heat 1 1/2 cups whipping cream to lukewarm (85°F). Remove from heat and mix in 3 tablespoons buttermilk. Cover and let stand in warm draftfree area until slightly thickened, 24 to 48 hours, depending on temperature of room. Chill until ready to use. **Nutrition Facts**

Properties

Glycemic Index:14.59, Glycemic Load:24.18, Inflammation Score:-4, Nutrition Score:9.2921738417252%

Flavonoids

Apigenin: 2.15mg, Apigenin: 2.15mg, Apigenin: 2.15mg, Apigenin: 2.15mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg

PROTEIN 8.33% FAT 33.79% CARBS 57.88%

Nutrients (% of daily need)

Calories: 220.12kcal (11.01%), Fat: 8.51g (13.09%), Saturated Fat: 4.4g (27.51%), Carbohydrates: 32.8g (10.93%), Net Carbohydrates: 30.55g (11.11%), Sugar: 2.53g (2.82%), Cholesterol: 25.44mg (8.48%), Sodium: 22.43mg (0.98%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 4.72g (9.44%), Vitamin B6: 0.61mg (30.27%), Potassium: 768.75mg (21.96%), Vitamin K: 20.11µg (19.15%), Vitamin C: 11.41mg (13.83%), Manganese: 0.27mg (13.67%),

Phosphorus: 126.91mg (12.69%), Magnesium: 43.93mg (10.98%), Vitamin B1: 0.15mg (9.93%), Copper: 0.18mg (9.22%), Vitamin B3: 1.81mg (9.07%), Fiber: 2.24g (8.98%), Iron: 1.55mg (8.64%), Vitamin B2: 0.13mg (7.62%), Vitamin A: 354.61lU (7.09%), Folate: 27.92µg (6.98%), Calcium: 67.05mg (6.7%), Vitamin B5: 0.66mg (6.61%), Zinc: 0.65mg (4.31%), Selenium: 2.28µg (3.25%), Vitamin B12: 0.09µg (1.51%), Vitamin E: 0.19mg (1.26%)