



Potato Gratin with Juniper

 Vegetarian  Gluten Free

READY IN



120 min.

SERVINGS



4

CALORIES



538 kcal

SIDE DISH

Ingredients

- 0.8 teaspoon pepper black
- 2 lb baking potatoes (baking) (4)
- 1.5 teaspoons juniper berries
- 6 tablespoons butter unsalted melted
- 1 cup cup heavy whipping cream
- 1.3 teaspoons salt

Equipment

- bowl

- oven
- whisk
- baking pan
- aluminum foil
- broiler

Directions

- Put oven rack in middle position and preheat oven to 375°F.
- Finely grind juniper berries in grinder.
- Whisk together cream, butter, 1 1/4 teaspoons ground juniper (discard remainder), salt, and pepper in a large bowl until combined. Peel potatoes and cut into 1/8-inch-thick slices. Fold potato slices into cream mixture and transfer to baking dish, spreading evenly. Cover tightly with foil and bake until potatoes are very tender, 50 minutes to 1 hour.
- Preheat broiler.
- Remove foil and broil potatoes 2 to 3 inches from heat until golden, about 6 minutes.
- Let stand 10 minutes before serving.
- *Available in the spice section of some supermarkets.

Nutrition Facts

PROTEIN 4.95% **FAT 63.53%** **CARBS 31.52%**

Properties

Glycemic Index:29.19, Glycemic Load:32.28, Inflammation Score:-7, Nutrition Score:12.926956581033%

Nutrients (% of daily need)

Calories: 538.46kcal (26.92%), Fat: 39.01g (60.01%), Saturated Fat: 24.54g (153.35%), Carbohydrates: 43.54g (14.51%), Net Carbohydrates: 40.5g (14.73%), Sugar: 3.16g (3.51%), Cholesterol: 112.39mg (37.46%), Sodium: 756.5mg (32.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.84g (13.67%), Vitamin B6: 0.81mg (40.25%), Potassium: 1012.44mg (28.93%), Vitamin A: 1403.76IU (28.08%), Manganese: 0.41mg (20.36%), Phosphorus: 164.88mg (16.49%), Vitamin C: 13.28mg (16.1%), Magnesium: 57.41mg (14.35%), Vitamin B1: 0.2mg (13.29%), Copper: 0.25mg (12.45%), Fiber: 3.04g (12.17%), Vitamin B3: 2.4mg (11.99%), Vitamin B2: 0.19mg (11.44%), Iron: 2.06mg (11.43%), Folate: 34.83µg (8.71%), Vitamin B5: 0.86mg (8.63%), Vitamin D: 1.27µg (8.45%), Vitamin K: 8.07µg (7.69%), Calcium: 75.9mg (7.59%), Vitamin E: 1.06mg (7.07%), Zinc: 0.83mg (5.5%), Selenium: 2.92µg

(4.17%), Vitamin B12: 0.13µg (2.18%)