



Potato Gratin with Porcini Mushrooms and Mascarpone Cheese

 Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



413 kcal

SIDE DISH

Ingredients

- 2 tablespoons butter ()
- 4 ounces the following: parmesan rind) dried
- 3 garlic clove chopped
- 1.5 cups mascarpone cheese (from)
- 1 pinch nutmeg freshly grated
- 2 tablespoons olive oil extra virgin extra-virgin
- 0.3 cup parmesan cheese grated

- 2.5 pounds baking potatoes peeled (5 large)
- 1 cup water boiling
- 1 cup whipping cream

Equipment

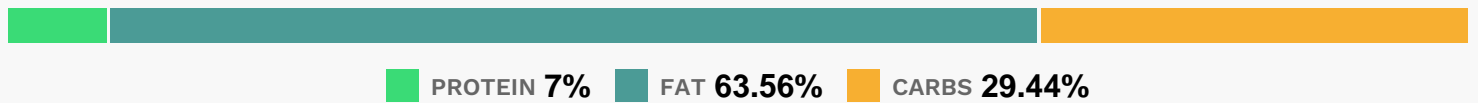
- bowl
- frying pan
- baking sheet
- oven
- whisk
- baking pan
- aluminum foil

Directions

- Place porcini and 1 cup boiling water in medium bowl.
- Place small bowl atop mushrooms to keep submerged.
- Let soak 20 minutes.
- Drain and coarsely chop mushrooms.
- Melt butter with oil in medium skillet over medium heat.
- Add mushrooms and sauté until beginning to brown, about 3 minutes.
- Sprinkle with salt and pepper.
- Remove from heat.
- Whisk 1/4 cup Parmesan and next 4 ingredients in small bowl; season with salt and pepper.
DO AHEAD: Mushrooms and cheese mixture can be prepared 1 day ahead. Cover separately and chill.
- Preheat oven to 325°F. Butter wide shallow 2-quart baking dish. Arrange 1/4 of potato slices in bottom of dish.
- Sprinkle lightly with salt and pepper. Scatter 1/4 of mushrooms over. Repeat.
- Spread half of cheese mixture over, shaking dish to settle. Repeat with remaining potatoes and mushrooms in 2 layers each; spread remaining cheese mixture over.

- Sprinkle 2 tablespoons Parmesan over.
- Place gratin dish on rimmed baking sheet.
- Bake gratin until top is brown and sauce is bubbling at edges, about 1 hour 15 minutes.
- Let gratin rest 15 minutes before serving. DO AHEAD: Can be made 2 hours ahead.
- Let stand at room temperature. Tent loosely with foil and rewarm in 300°F oven 20 minutes.
- *Available in the produce section of many supermarkets and at specialty foods stores and Italian markets.
- **Italian cream cheese; sold at many supermarkets and at Italian markets.

Nutrition Facts



Properties

Glycemic Index:23.48, Glycemic Load:16.22, Inflammation Score:-6, Nutrition Score:12.525217377621%

Flavonoids

Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 413.16kcal (20.66%), Fat: 29.79g (45.84%), Saturated Fat: 17.22g (107.62%), Carbohydrates: 31.05g (10.35%), Net Carbohydrates: 28.23g (10.27%), Sugar: 1.69g (1.88%), Cholesterol: 68.84mg (22.95%), Sodium: 95.29mg (4.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.38g (14.76%), Copper: 0.71mg (35.68%), Vitamin B5: 2.9mg (29%), Vitamin B6: 0.52mg (26.12%), Potassium: 678.69mg (19.39%), Vitamin A: 915.27IU (18.31%), Manganese: 0.33mg (16.59%), Vitamin B3: 2.8mg (13.99%), Vitamin B2: 0.24mg (13.93%), Phosphorus: 127.62mg (12.76%), Fiber: 2.82g (11.27%), Magnesium: 44.29mg (11.07%), Selenium: 7.43µg (10.61%), Calcium: 104.27mg (10.43%), Zinc: 1.38mg (9.2%), Vitamin B1: 0.13mg (8.98%), Folate: 35.65µg (8.91%), Vitamin C: 7.29mg (8.83%), Iron: 1.24mg (6.89%), Vitamin D: 0.84µg (5.57%), Vitamin E: 0.71mg (4.75%), Vitamin K: 4.74µg (4.52%), Vitamin B12: 0.08µg (1.28%)