



Truffled Potato Gratin



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



507 kcal

SIDE DISH

Ingredients

- ☐ 15 peppercorns whole black
- ☐ 2 tablespoons thyme sprigs fresh chopped
- ☐ 5 large garlic clove divided crushed
- ☐ 5 pounds baking potatoes peeled cut into 1/8-inch-thick slices
- ☐ 4 cups whipping cream divided
- ☐ 3 frangelico fresh paper-thin whole black sliced
- ☐ 3 frangelico fresh paper-thin whole black sliced

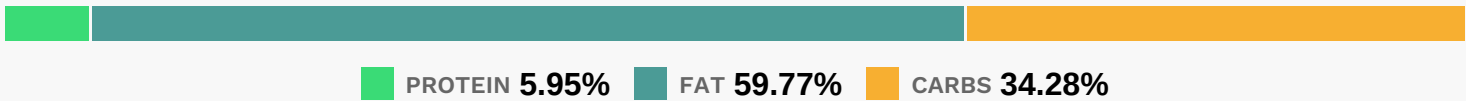
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ aluminum foil
- ☐ glass baking pan

Directions

- ☐ Combine 2 cups cream, chopped thyme, black peppercorns, and 3 garlic cloves in heavy medium saucepan. Bring to simmer over medium heat. Cover, reduce heat to medium-low, and simmer 15 minutes.
- ☐ Add remaining 2 garlic cloves. Cover; simmer 5 minutes. Strain cream into bowl.
- ☐ Preheat oven to 400°F. Butter 13x9x2-inch glass baking dish. Arrange 1/4 of potatoes in even layer in dish.
- ☐ Sprinkle with salt and pepper. Scatter 1/4 of truffle slices over. Spoon 1/4 of cream over. Repeat 3 more times, sprinkling any truffle liquid from jars over potato layers.
- ☐ Pour 2 cups cream over. Press potatoes firmly to compact. Cover dish with foil.
- ☐ Bake gratin 1 hour. Uncover and bake until top is brown, potatoes are tender, and cream bubbles thickly, about 20 minutes longer.
- ☐ Let stand 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:19.17, Glycemic Load:32.46, Inflammation Score:-9, Nutrition Score:14.031739048336%

Flavonoids

Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg Luteolin: 0.63mg, Luteolin: 0.63mg, Luteolin: 0.63mg, Luteolin: 0.63mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 506.87kcal (25.34%), Fat: 34.58g (53.21%), Saturated Fat: 21.96g (137.28%), Carbohydrates: 44.62g (14.87%), Net Carbohydrates: 41.41g (15.06%), Sugar: 4.2g (4.67%), Cholesterol: 107.58mg (35.86%), Sodium: 37.45mg (1.63%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.75g (15.49%), Vitamin B6: 0.84mg (41.98%), Potassium: 1052.71mg (30.08%), Vitamin A: 1469.18IU (29.38%), Manganese: 0.43mg (21.26%), Vitamin C: 16.21mg (19.65%), Phosphorus: 183.97mg (18.4%), Vitamin B2: 0.26mg (15.43%), Magnesium: 61.7mg (15.42%), Vitamin B1: 0.21mg (13.92%), Iron: 2.33mg (12.94%), Copper: 0.26mg (12.92%), Fiber: 3.21g (12.86%), Vitamin B3: 2.45mg (12.23%), Vitamin D: 1.52µg (10.15%), Calcium: 101.36mg (10.14%), Vitamin B5: 0.94mg (9.42%), Folate: 36.26µg (9.06%), Vitamin K: 7.4µg (7.05%), Zinc: 0.93mg (6.2%), Vitamin E: 0.9mg (6.01%), Selenium: 3.98µg (5.69%), Vitamin B12: 0.15µg (2.54%)