



Garden Fresh Farm Recipes

Mini Potato Dauphinoise Gratin Stacks

When you combine potatoes, cream, cheese, garlic and fresh herbs, you just can't go wrong. These individual size portions made in a muffin tin are very versatile. They are great as a side dish, can be served with breakfast or as hors d'oeuvres.

Ingredients:

2 1/2 lb large golden starchy potatoes
1 tbsp butter
3 cup heavy cream
Several Fresh thyme sprigs
4 Fresh Rosemary sprigs
3 Fresh Sage leaves
3 garlic cloves , chopped
1 tsp salt
1 tsp Black pepper
2 1/2 oz gruyere cheese sliced into squares to fit into muffin tin
3/4 cup gruyere cheese shredded
Fresh thyme chopped (garnish)



Directions:

Preheat oven to 350°F

Into a saucepan add cream, rosemary sprig, thyme sprigs, sage leaves and garlic. Heat just until the boil. Add salt and pepper, stir well. Taste flavor. It should taste salty. Remove from stove and keep warm to let herb cream mixture steep for about 20 minutes.

Peel potatoes. Trim base so it stands upright. Then cut into cylinder shapes that fit the muffin tin. Cut into 1/8 inch slices using a mandolin setting #2 or with a sharp knife.

Strain cream mixture into a large mixing bowl. Discard herbs. Add potatoes and carefully coat all potatoes. Let sit a few minutes.



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Melt butter in a saucepan over medium heat until melted. Lightly brush the muffin tin holes with butter.

Place potato slices into the muffin tin so they go halfway up the muffin tin holes. Try to match by size to make them into neat stacks.

Drizzle each potato stack with 1 tablespoon of the cream mixture.

Top each stack with a cheese slice.

Continue to stack with remaining potato slices so the height is about 1/3" above the rim of the muffin tin since they sink once baked. Drizzle with remaining cream mixture.

Cover loosely with foil and bake for 40 minutes or until potatoes are cooked through. A small sharp knife should go through without any resistance.

Remove from oven, sprinkle with shredded cheese and bake without foil for 10 minutes or until golden.

Sprinkle with chopped thyme.

Let stand 5 minutes then remove to serve, using a tablespoon or butter knife to help scope them out.

Notes:

Muffin Pans - For a dinner side dish we use the larger muffin tins. If serving as a light meal or hors d'oeuvres small muffin tins work great.

Potatoes - We use golden waxy potatoes, the layers will stay somewhat separated and not stick. Also it helps to select long large potatoes that are suitable to cut into cylinder shapes.

Cheese - Our preferred choice of cheese is gruyere for flavor and melting qualities. Swiss cheese also tastes great.