

Potato Gratin

6 large potatoes, peeled & sliced
Salt, pepper to taste
1 1/2 cup heavy cream, divided
1 tsp garlic, minced
1/2 cup Parmesan cheese, grated



- ✚ Preheat oven to 475F
- ✚ Arrange potatoes in a greased ovenproof baking dish, see pictured above
- ✚ Season with salt, pepper to your taste
- ✚ Mix 1 cup heavy cream with garlic and pour it over potatoes
- ✚ Cover the dish with aluminum foil and bake for 10 min. Do not open the oven. Reduce the heat to 400F and bake for another 35-40 minutes OR until potatoes are soft
- ✚ Remove the foil, pour remaining 1/2 cup heavy cream over potatoes and sprinkle with cheese
- ✚ Turn oven to broil and allow the top to get golden color, appx 4-5 minutes