**Gratin Dauphinoise**

2 Servings

¾ cups heavy cream

1 bay leaf

1 clove garlic, minced (1 teaspoon minced garlic)

¼ teaspoon freshly grated nutmeg

Salt and freshly ground black pepper

Unsalted butter for coating casserole

1 pound russet potatoes, peeled and cut into 1/8-inch-thick slices

¼ cup grated Parmesan, plus more to top the casserole

**Method:**

1. Preheat the oven to 400 degrees F.
2. In a saucepan, heat up the cream with the bay leaf, garlic, nutmeg, and some salt and pepper.
3. While the cream is heating up, butter a small casserole dish. Use a slotted spoon to remove the bay leaf. Pour the heated cream into a large bowl with the potato slices. Mix gently to coat the potatoes.
4. Dust the Parmesan over the potatoes. Season the mix with a little bit of salt and pepper. Mix to gently incorporate.
5. Spoon a little bit of the cream into the bottom of the casserole dish. Then spoon the

potatoes in. Level out the potatoes for uniform cooking time.

1. Pour the remaining cream from the bottom of the bowl over the top.
2. Top with some Parmesan.
3. Cover the dish with aluminum foil, but pull back one corner for the steam to escape. Bake for 30 minutes covered.
4. Remove the cover and bake for another 15 minutes to brown.