

S O F I T E L

NEW YORK

POTATO BROCCOLI GRATIN WITH GARLIC

Courtesy of Gaby Brasserie Française at Sofitel New York in New York City

INGREDIENTS

1 lb. Yukon gold potatoes, peeled and sliced thin
1 head broccoli, cut into small pieces
1 qt. heavy cream
Salt - to taste
Pepper - to taste
Nutmeg - to taste
5 cloves garlic, minced
3 oz. Gruyere cheese, shredded
1 oz. Parmesan, shredded
Melted butter



PREPARATION

Mix the salt, pepper, nutmeg and crushed garlic with the heavy cream. Add sliced potatoes into the mix, then add shredded Parmesan and Gruyere cheese. Stir well.

Using either individual or one large baking dish, place some melted butter and spread all around to avoid anything sticking too much. In the bottom of the dish, place a layer of potatoes, about one inch, then add some pieces of broccoli, and cover with more potatoes.

Pour the liquid mix on the top of the potatoes. Cover the dish(es) and bake in the oven at 325 degrees for 35 - 45 minutes, depending on the size of the dish. To check doneness, insert the blade of a knife. It will slide in easily once the dish is sufficiently cooked.

For optimal quality, let it rest, then reheat, adding more cheese on top and browning in the oven.