

My Husband Cooks:

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Sunchoke and Potato Gratin

Yields: 6-8 servings

Ingredients:

1 1/2 lbs yukon gold potatoes (sliced)
3/4 lbs sunchokes (sliced)
1/2 large onion (sliced)
1 1/2 cups heavy cream
1 1/2 cups gruyere cheese (grated)
1/4 cup parmesan cheese (grated)
1/4 cup manchego cheese (grated)
2 tsp. fresh thyme (finely chopped)
1 tsp. fresh rosemary (finely chopped)
salt
pepper

Directions:

1. Preheat oven to 400F.
2. Thinly slice the potatoes and sunchokes. This is most easily done with a mandoline set between 1/4" and 1/8" thickness. If distracted by other projects, you might want to prepare a bowl of water with about a tablespoon of lemon/lime juice. If you place the slices in this acidic liquid it will prevent them from browning due to exposure to the air.

NOTE: You do not need to peel either the sunchokes or the potatoes. Both can be sliced with their skins on. However, be sure to wash the exteriors of both as they likely have some residual grit from their previous lives underground and in transit.
3. In a medium-sized bowl, add the cream, thyme and rosemary. Mix together and let sit covered until ready.
4. It's time to construct the dish. In a greased gratin or 9-by-9 pan, begin with a layer of potatoes and sunchokes. Follow with a layer of onions and a light layer of cheese. Be a bit conservative with your gruyere. You want about a 1/2 cup of gruyere for the top. Lightly salt and pepper the layers. Repeat with another layer. After the second layer, pour about a quarter of the herb cream mixture over your layers. Continue until you've exhausted your ingredients and then use the remaining gruyere to top the dish.

5. Cover the dish with aluminum foil and place in the oven. Cook for 30 min and then uncover and cook for another 30 min or until the potatoes are tender and the top has browned. Test by using a fork in the middle; it should press into the heart of the dish easily.

6. Allow the finished dish to rest for 10 min or until the cheese has set a bit. Cut into desired shape and then serve. Enjoy!