



FINCH + FENNEL

## Scalloped Potatoes

### INGREDIENTS:

- 8 Yukon Gold Potatoes
- 5 Tbsp Butter, softened, divided
- 1 pint Heavy Cream
- ½ c Parmesan
- ½ c Gruyère Cheese
- 3 Garlic Cloves, minced or grated
- 4 Tbsp Thyme, chopped
- 3 Tbsp grated F+F Whole Nutmeg Spice
- 2 Tbsp Salt
- 1 tsp Black Pepper

### DIRECTIONS:

1. Thinly slice or mandolin your potatoes so they are all uniform in size, as much as possible, so they cook evenly.
2. Butter your desired baking dish with 1 tablespoon of softened butter & set aside.
3. Grate Parmesan & Gruyère cheeses & set aside.
4. Microplane or chop up the garlic & thyme.
5. Melt 4 tablespoons of butter in a large sauce pan. Stir in heavy cream.
6. Add the garlic, thyme, grated F+F Whole Nutmeg Spice, salt & pepper to the sauce pan, and whisk or stir.
7. Let simmer for 10-20 minutes, until sauce begins to reduce a bit.
8. Remove from heat & let it cool briefly.
9. Lay down half of the potato slices in a single layer, into the baking dish, slightly overlapping to cover the bottom.
10. Pour half of the heavy cream mixture over the first layer of potatoes, and cover with half of the grated cheese.
11. Lay down a second layer of potato slices, and drizzle with the remaining sauce, adding the last of the cheese on top.
12. Bake at 350°F for 30-45 minutes, until slightly browned & bubbly around the edges. Let rest for at least 15 minutes before serving.



*Enjoy!*

