

Chef Reilly's

DAUPHINOISE POTATOES

1TbIs Unsalted Butter
2 1/2 Lbs Potatoes
2 1/2 Cups Heavy Cream
1 1/2 Cups Whole Milk
1 Tbls Grated Nutmeg
8 Oz Gruyere Chese
4 Oz Smoked Gouda Cheese

*Small Ingredients, but
Big on TASTE!*

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or Dinner WHAT!!

-Chef Reilly





DAUPHINOISE POTATOES



Finely slice the potatoes using a mandoline or chef knife and set aside in water until ready. Combine the cream and milk in a large saucepan and bring just to a boil. Remove from the heat and set aside.



Set 2 ounces of each Gruyere and Gouda aside (we will use this at the end).



Strain the water off the potatoes and layer inside a medium buttered baking dish. Add some Gruyere cheese and smoked Gouda (use just a little for each layer as you will need to make the rest last as we are layering the potatoes. Be sure to overlap each layer as you go). Sprinkle the nutmeg, salt, and pepper sparingly on each layer (again we will need to use it all evenly as we build the dish).



Pre-heat the oven to 350 degrees.



Pour the cream and milk mixture over the potatoes.

BEST PART!!! Take the Gruyere and Gouda we set aside and cover the top of the potatoes. **YOU WILL THANK ME LATER!** Bake in the oven for 45-60 minutes or until slightly golden on top and tender through the middle.



Remove from the oven and allow to cool for 20 to 30 minutes. This allows the Dauphinoise to set up.



Remember this is great for any meal, time of year, ect. Refrigerate the leftovers and reheat the potato dauphinoise in the oven set to 325 degrees for 15 minutes or until hot.

