
Individual Potato Gratin with Garlic-Herb Cheese

Adapted from a Phillis Carey cooking class recipe.



nonstick spray
1/2 cup heavy cream
3 ounces Boursin cheese
2 medium russet potatoes, peeled, VERY thinly sliced
Salt and pepper to taste
1/2 cup Parmigiano-Reggiano cheese, or Romano, freshly grated

Per Serving (excluding unknown items): 218 Calories; 20g Fat (80.5% calories from fat); 3g Protein; 8g Carbohydrate; 1g Dietary Fiber; 66mg Cholesterol; 157mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. Preheat oven to 375°F.
2. Spray 4 muffin tins or ramekins with vegetable spray.
3. Heat heavy cream and Boursin cheese in small saucepan, stirring occasionally, over low heat until melted and mixture is smooth. Cool slightly.
4. Layer potato slices into muffin cups or ramekins, filling half way up sides. Season with salt and pepper and top with 1/2 tablespoon grated Parm in each one. Fill with remaining potatoes. Do not over-fill as it will spill during baking. Season again with salt and pepper and top with remaining cheese. Pour 2 tablespoons of cream mixture into each one.
5. Cover pan with foil, doming slightly so foil doesn't touch the cheese. (Gratins may be made to this point early in the day, then refrigerated. Allow to sit out at room temp for 30 minutes before proceeding.) Bake gratins for 30-40 minutes, removing foil half way through baking time, to allow tops to brown. Test potatoes with sharp knife to make sure they're tender. Invert onto warmed plate, then tip them back so the nice caramelized cheese is on top. Hearty eaters may want two of them.