

Pear and Potato Gratin with Horseradish

Secret's from a Caterer's Kitchen, by Nicole Aloni



A very different gratin - the pears are unexpected and very, very good.

1 tablespoon dried thyme, minced
1/2 teaspoon Kosher salt
1/4 teaspoon fresh ground pepper
2 garlic cloves, minced
3 Tablespoons horseradish
1 cup half and half
2 1/2 pounds Yukon gold potatoes, small, if possible
3 Bosc pears (about 3/4 pound)
2 1/2 cups milk
Kosher salt
Fresh ground pepper
1 1/2 cups Gruyere cheese, shredded
1/3 cup Parmesan cheese, grated

Servings: 8

1. If using bottled horseradish, rinse and drain it before measuring. In a small bowl, combine thyme, pepper, garlic, horseradish and half & half. Set aside.
2. Preheat oven to 350°.
3. Peel potatoes if desired. Cut potatoes into 1/4" slices.
4. In a medium saucepan bring milk to a boil. Add potatoes. If milk does not cover potatoes, add enough milk to cover. Reduce heat and simmer until just tender but still firm. Drain, discarding milk.
5. Peel pears, remove cores and slice to 1/4" thickness. Butter a glass baking pan.
6. Layer half the potatoes in pan and season with salt and pepper. Layer pears over potatoes. Sprinkle with half the cheese. Pour 1/2 of the half & half over cheese and top with remaining potatoes. Season again with salt and pepper. Sprinkle with remaining cheese and pour remaining half & half over top. Press top with fingers to level. Cover with foil.
7. Bake for 45 minutes. Uncover and sprinkle parmesan cheese on top. Bake for an additional 10 minutes or until browned on top. Remove from oven and let rest for 10 minutes before serving.

Per Serving (excluding unknown items): 344 Calories; 14g Fat (36.1% calories from fat); 15g Protein; 41g Carbohydrate; 4g Dietary Fiber; 46mg Cholesterol; 313mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>