

Potato and Onion Gratin

Difficulty: Intermediate | Prep Time: 60 min. | Serves: 8
Recipe by Draeger's Cooking School

- 1 tablespoon unsalted butter
- 1½ pounds Yukon Gold potatoes, peeled and cut into ¼-inch thick slices
- 1 yellow onion, thinly sliced
- kosher Salt
- freshly ground black pepper
- 1 cup grated Gruyere cheese (about 8 ounces)
- ½ cup grated Parmigiano-Reggiano cheese



- ⅔ cup heavy cream
- ½ teaspoon freshly grated nutmeg
- ½ cup panko breadcrumbs

Instructions:

Preheat oven to 425° F. Butter an 11x7-inch baking dish and set aside.

Combine sliced potatoes and onion in a large pot. Add enough water to cover. Bring water to a boil. Add 1 tablespoon kosher salt, reduce heat and simmer until potatoes are almost tender, about 5 minutes. Drain potato onion mixture well and discard water.

Arrange half of the potato onion mixture in the baking dish. Sprinkle with salt and pepper. Sprinkle with ½ cup Gruyère cheese and 2 tablespoons Parmigiano-Reggiano cheese. Arrange remaining potato-onion mixture on top. Pour cream over. Sprinkle with salt, pepper and nutmeg. Top with remaining cheeses and panko. Bake gratin, uncovered, until cream thickens, the potatoes are completely tender when tested with a knife, and the top is golden, about 25 minutes. If browning too early, cover loosely with foil. Remove from oven and cool for 5 min before serving.

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