

# Gratin Dauphinoise



## INGREDIENTS

2 1/2 pounds  
russet potatoes  
3 cups heavy cream  
2 cups shredded  
Gruyère cheese,  
(about 6 ounces)  
1 tspn. nutmeg

## DIRECTIONS

Peel potatoes. Slice potatoes very thin with a sharp knife and layer them in a casserole dish make each layer with a little nutmeg, cheese, salt and white pepper until all the ingredients are use then pour the cream over the top.

Cover tightly with foil and bake for 45 minutes then remove the foil and let the top brown. Remove from the oven and let stand for 10 minutes before serving.

This dish is great to make the day before and reheat for the dinner. Place on a platter and garnish with simple lemon juice and chopped oregano. For plated service, make a geometric design with the beet oil. Place 3 squash blossoms on the plate artfully. Squeeze a fresh lemon of blossoms. Sprinkle a few of the toasted pine nuts on the plate.

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specialty of:  
Executive Chef Charles d'Ablaing

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**Webster House**  
1644 Wyandotte Street  
Kansas City, Missouri 64108  
(816) 221-4713  
[www.websterhousekc.com](http://www.websterhousekc.com)

