

## Gratin Dauphinois

Serves 6 to 8

This dish is my version of a classic from my youth. My mother always makes her gratin exclusively with milk and tops the potatoes with grated Gruyère cheese before baking. Sometimes I use grated cheese in this dish, but other times I don't, depending on my mood. It is important not to rinse or soak the potatoes after slicing them. Rinsing would remove most of the starch, which is needed to thicken the mixture as it comes to a boil on top of the stove. The gratin goes well with a salad of frisée or escarole dressed with a mustardy garlic dressing. One of the greatest treats of this dish is the leftovers, which can be enjoyed cool or at room temperature the next day.

1 $\frac{3}{4}$  pounds potatoes, preferably Yukon Gold  
2 $\frac{1}{2}$  cups milk  
2–3 garlic cloves, crushed and finely chopped (1 $\frac{1}{2}$  teaspoons)  
 $\frac{3}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon freshly ground black pepper  
1 cup heavy cream

Preheat the oven to 375 degrees.

Peel the potatoes and slice them  $\frac{1}{4}$  inch thick, by hand, with a vegetable slicer, or with the slicing blade of a food processor. Do not rinse the slices.

Combine the potato slices, milk, garlic, salt, and pepper in a large saucepan and bring to a boil, stirring gently to separate the slices and prevent the mixture from scorching. It will thicken as it reaches a boil.

Pour the potato mixture into a 6-cup gratin dish and pour the cream on top. Place the dish on a baking sheet and bake for 1 hour, or until half of the liquid is absorbed and the potatoes are tender when pierced with a fork. Let the potatoes rest for 20 to 30 minutes before serving.

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