

Potatoes dauphinoise

Potatoes: from pancakes to pommes frites: pp.76-79.

Serve: 4

*4 garlic cloves
¾ cup whole milk
2 cups heavy cream
2 lb. floury potatoes, peeled
Sea salt and freshly ground pepper
Butter, for greasing*



1. Heat serving plates and dinner plates. Preheat oven to 325F
2. Drop the garlic into a small pan of boiling water, reduce the heat, and simmer for 20 minutes until very tender. Remove, then crush well to a puree using a mortar and pestle, or rub through a fine sieve.
3. In a saucepan, combine the pureed garlic with the milk and cream, season very well, bring to a boil, then remove from the heat.
4. Grease roasting pan or dish measuring about 6x10 inches, or cake pans about 9 inches diameter. Cut the peeled potatoes into ¼-inch slices and arrange in 6 or 7 layers in the pan.
5. Pour in the cream mixture and press the potatoes down. The cream layer should come just under the top potato layer. Cook in preheated oven at 325 F for 1 ½ to 2 hours, pressing the potatoes down gently every 20 minutes.
6. The cream will be absorbed gradually and the potatoes will become compressed and more solid as they cook. If there appears to be too much liquid, remove some with a spoon. When the top is colored, stop pressing.
7. Test with a knife to be sure the potatoes are cooked. Remove from the oven and let set in a warm place for 10 minutes. Spoon straight from the dish or cut out shapes with pastry cutters for a more elegant individual serving.