



Truffled Potatoes Au Gratin

NIBBLEDISH CONTRIBUTOR

Ingredients

1 tbl butter, softened 4 tbl truffle butter 1-1/2 lbs Idaho potatoes, peeled and cut into 1/4-in slices 1/2 cup Gruyere cheese, grated 1/2 cup Reggiano Parmigiana, grated 1 cup heavy cream 1 tsp sea salt 1/2 tsp ground pepper 1/8 tsp paprika

Instructions

Preheat oven to 350°.

Butter a 1-1/2 quart baking dish with the softened butter.

Arrange a layer of potatoes in the baking dish and sprinkle some of the cheeses over them. Continue layering potatoes and cheeses until you've used them all ending with a layer of potatoes.

In a small bowl whisk the cream with the salt & pepper and pour over the potatoes. Dot the truffle butter over the top and sprinkle with paprika.

Bake for 1 to 1-1/4 hours, or until the potatoes are tender and golden brown on top. Let stand for 5 minutes and then serve.
