

Creamy Garlic Cheese Potato Gratin Singles

February 2015, by Camine Pappas

INGREDIENTS:

10 small (about 1 inch diameter or less)
yellow potatoes, skin on, parboiled
1 C heavy cream
1 T butter melted
½ C grated pecorino Romano cheese, or
other salty, hard cheese that melts, plus
extra for sprinkling
Kosher salt



DIRECTIONS:

Mix all above items except potatoes, and leave a little of the cheese for sprinkling on top. Now, preheat oven to 325 degrees F.

Butter the insides of 4 small ramekins (I used a diameter of about 3 inches). Slice the parboiled potatoes into 1/16th inch slices, and stack them snugly in the ramekin. Pour the cream and cheese mixture over, filling halfway, and tamping the ramekins to get the cream to the bottom, then continue to fill cream almost to top. Place on a cookie sheet and bake for about 35 minutes, or until tops begin to brown as shown.

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