

Ratte potato gratin with parmigiano reggiano cheese

Recipe for 4

Description

A potato gratin enhanced with caramelized cheese.

Note

You can vary the potatoes you use, as this may affect cooking time.

The technical point of the recipe is to score the flesh of the potatoes, which will have a big influence on your cooking time.

Ingredients

Gratin

- 1 Lb Fingerling potatoes
- 1 Tbsp Garlic powder
- 1 Tbsp dried parsley
- 65 Gr Melted butter
- 1.50 Cup(s) Grated parmigiano reggiano

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **425 F°**
- Resting time **10 mins**

Setting up

Wash your potatoes under cold running water, drain well and place in a towel to dry.

Melt the butter and finely grate the Parmesan.

Get yourself a glass or earthenware gratin dish.

Cut the Ratte potatoes in half lengthwise and score the flesh, forming diamond shapes.

Assembly and cooking

Place the Ratte apples in a salad bowl, add the dried parsley and garlic powder, drizzle with olive oil and season with salt and pepper. Mix gently.

In a bowl, mix the grated Parmesan and melted butter. Once well blended, line the bottom of the gratin dish evenly.

Next, place the Ratte apple halves flesh-side down on the Parmesan mat. Press the potatoes

together. Make sure they don't overlap.

Cooking

Place the gratin dish in the hot oven and cook for about 25 minutes. Once the potatoes are cooked, leave the dish on the counter for about 10 minutes, so that the cheese crystallizes (hardens).

Bon appétit!