

Potato-Fennel Gratin

Ingredients

- 2 small fennel bulbs
- 1 yellow onion, thinly sliced
- 2 Tbsp good olive oil
- 1 Tbsp unsalted butter
- 2 pounds Russet potatoes (4 large potatoes)
- 2 cups plus 2 Tbsp heavy cream
- 2½ cups grated Gruyère cheese (½ pound)
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper

Preparation

1. Preheat the oven to 350°
2. Butter the inside of a (10 x 15 x 2) inch (10-cup) baking dish
3. Remove the stalks from the fennel and cut the bulbs in half lengthwise
4. Remove the cores and thinly slice the bulbs crosswise, making approximately 4 cups of sliced fennel
5. Sauté the fennel and onions in the olive oil and butter on medium-low heat for 15 minutes or until tender
6. Peel the potatoes and thinly slice them by hand or with a mandolin
7. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 cups of Gruyère, salt, and pepper
8. Add the sautéed fennel and onion and mix well
9. Pour the potatoes into the baking dish
10. Press down to smooth the potatoes
11. Combine the remaining 2 tablespoons of cream and ½ cup of Gruyère and sprinkle on the top
12. Bake for 1½ hours, until the potatoes are very tender and the top is browned and bubbly
13. Allow to set for 10 minutes and serve

