

# Potato Gratin with Smoked Provolone Cheese



This recipe offers a rich aroma like it was cooked over an open fire.

## INGREDIENTS

(Makes 4 - 6 Servings)

<b>U.S. Butter, unsalted</b>	<b>30g</b>
Garlic, sliced thick	7g
<b>U.S. Heavy Cream</b>	<b>335ml</b>
<b>U.S. Milk</b>	<b>170ml</b>
Potatoes, large, peeled and thinly sliced	1.5kg
Salt and Pepper	To taste
<b>U.S. Smoked Provolone, shredded</b>	<b>125g</b>
<b>U.S. Mozzarella, Low Moisture Part Skim, shredded</b>	<b>125g</b>

## NUTRITIONAL CONTENT

Per 100g

<b>Calories</b>	150kcal
<b>Total Fat</b>	9g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	2mg
<b>Total Carbohydrates</b>	12g
Dietary Fiber	1g
Sugars	0g
<b>Protein</b>	5g
Calcium	105mg
Magnesium	18mg
Phosphorus	82mg
Potassium	303mg
Sodium	90mg
Iron	1mg
Vitamin A	330IU
Vitamin C	13mg

## PREPARATION

1. **Preheat oven to 170°C (340°F).**
2. **Melt butter in a small pan over medium heat, stir in garlic and cook for 1 minute.**
3. **Strain butter into a large ovenproof baking dish and swirl to coat the bottom and sides. Discard garlic.**
4. **Stir cream and milk in a small pan over medium heat until just simmering.**
5. **Arrange 1/3 of potato slices in baking dish. Sprinkle with salt and pepper.**
6. **Pour 1/3 of cream mixture over the top of potatoes.**
7. **Sprinkle the top with 1/3 of both the smoked provolone and mozzarella cheese.**
8. **Repeat steps 5, 6 and 7 with two more layers.**
9. **Bake for 1 hour or until potatoes are tender and top is brown.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2014 U.S. Dairy Export Council.