



Extra cheesy potato gratin with truffle



This recipe is created by cookingqueens.nl

Ingredients

- 1 kilogram of waxy potatoes
- 200 milliliters of heavy cream
- 150 milliliters of whole milk
- sprig of rosemary
- salt and pepper to taste
- 1 clove of garlic
- 70 grams of Henri Willig Organic Aged Gouda cheese
- 50 grams of Henri Willig Organic Tremendous Truffle cheese

This potato gratin with truffle is the perfect festive side dish: creamy, golden brown, and full of flavor. With thinly sliced potatoes, smooth cream, and a generous amount of Dutch cheese, this classic dish gets a luxurious twist. Easy to prepare and guaranteed to be a success at the table. Exactly what you want for a dinner where everything has to be just right!

Preparation

- 1: Mix the heavy cream with the whole milk, garlic, and finely chopped fresh rosemary. Heat the mixture over low heat for about 10 minutes so the flavors can infuse, but do not let it boil.
- 2: Peel the potatoes and rinse them briefly with water. Then slice them thinly using a sharp knife or mandoline. Place the slices in a bowl and do not rinse them again, so the starch is retained. Season with salt and pepper and mix in the grated cheese.
- 3: Evenly distribute the potato slices in a baking dish and pour the warm cream mixture over them, leaving out the garlic. Cover the dish tightly with aluminum foil so the gratin can cook gently.
- 4: Place the baking dish, covered with aluminum foil, in a preheated oven at 200 °C (390 °F) and bake the gratin for 30 minutes. Then remove the foil, sprinkle the top with grated truffle cheese, and return the dish to the oven for another 15 minutes until a beautiful golden crust forms.

What is potato gratin?

Potato gratin is a classic French side dish loved for its creamy texture and golden-brown crust. It consists of thinly sliced potatoes, usually baked in a mixture of cream and cheese. By slowly cooking in the oven, the flavors are absorbed deep into the potato slices, making every bite soft, rich, and full of flavor. Variations may include additional ingredients such as garlic, herbs, or luxurious additions like truffle.



HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

Potato gratin in the oven

Preparing potato gratin in the oven is surprisingly simple and delivers that irresistible creamy result. The key lies in evenly layering the potato slices, using a rich cream sauce, and finishing with a good layer of cheese on top. Covering the gratin with foil during the first stage of baking keeps it soft and creamy, while the final uncovered minutes create a golden, crispy crust.

Can you prepare potato gratin in advance?

Yes, potato gratin can be prepared in advance. Assemble the gratin as instructed, but do not fully bake it yet. Store the covered dish in the refrigerator until you are ready to serve. On the day itself, place the dish in the oven and bake the gratin until fully cooked and golden brown. This saves time and reduces stress during busy dinners.

Can you freeze potato gratin?

Potato gratin can also be frozen, although the texture may change slightly after thawing. Allow the gratin to cool completely, cover it well, and freeze it in an airtight dish or baking container. When reheating, set the oven slightly lower and allow more time to retain creaminess and achieve a beautiful crust.
