

Potato and Onion Gratin

Serves 6-8

A gratin is comfort food at its finest. The versatility of your Wood Stone oven comes into play here as you use it to roast the onions, bake the gratin and get that beautiful final browning on top

Ingredients

1 lg.	red onion, peeled and thinly sliced
2 Tbsp.	olive oil
1 Tbsp.	salt
2 oz.	butter
4 cloves	garlic, minced
3 lb.	russet potatoes, peeled and thinly sliced
	Black pepper, freshly ground
	Nutmeg, freshly grated
2 Tbsp.	fresh thyme leaves
½ cup	Parmigiano-Reggiano, grated
½ cup	heavy cream
½ cup	chicken stock

Method

Oven Temperature: 475-550 degrees

- In a small sauté pan toss the onion, oil and 1 tsp. of the salt.
- **Flame Height: 2.8**
- Roast the onions **in the center of the oven** for 8-10 minutes or until they are softened and beginning to brown. Remove from the oven and let them cool.
- Rub a shallow gratin dish with 1 Tbsp. of the butter and spread the minced garlic evenly over the bottom of the dish.
- Arrange a layer of potatoes over the garlic and season with some of the salt, pepper and nutmeg. Scatter some of the onions, thyme, and cheese over potatoes.
- Keep layering the dish in this fashion until all of the potatoes are used up. Reserve a little of the cheese and thyme leaves for the top.
- Pour cream and stock over the potatoes. Top with the reserved cheese and thyme and dot with the remaining butter.
- Cover the gratin loosely with foil and bake **just inside the doorway** of the oven, rotating twice, for about 30-35 minutes or until the potatoes are tender when pierced with a knife.
- Remove the foil and place the gratin **in front of the flame** to brown the top, rotating once. This will only take a minute or two. Let it sit for a few minutes before serving.



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