

# RED BICYCLETTE

## Potato au Gratin

2 c Heavy cream  
1 T Butter  
4 lbs. Russet potatoes, peeled and thinly sliced  
3/4 lb. Gruyere cheese, grated  
1/2 t Salt  
1/4 t White pepper

### **Directions**

Heat the cream in heavy bottom saucepan just to a simmer. Preheat oven to 350 degrees. Butter a two-quart casserole dish. Layer half the potatoes in the bottom of the casserole. Cover with half the Gruyere cheese and then season with a pinch each of the salt and pepper. Cover with remaining potatoes and cheese and season again with the salt and pepper. Slowly pour warm cream over potatoes, allowing time for cream to settle between the layers. Cream should reach just over the top of the potatoes. Bake for 1 hour or until a small knife can pass through potatoes with little resistance. Remove from oven and let stand for 20 minutes before serving.

Serves 4

***Delicious, when paired with Red Bicyclette® Syrah***