



Makes: 8 servings

Prep Time: 25 minutes Cook Time: 1 hour

Total Time: 1 hour 25 minutes

## French Potato Gratin with Leeks & Gruyère

- 2 tbsp butter, divided
- 2 leeks, white and light green parts thinly sliced
- 2 eggs
- 1 cup crème fraîche
- 1 garlic clove, crushed
- Kosher salt
- 1/2 cup whole milk
- 1 1/2 pounds Yukon Gold potatoes, sliced into 1/8-inch-thick rounds
- Freshly ground black pepper
- 1 1/2 cups Comté or Gruyère cheese
- Chopped fresh parsley

Heat the oven to 350°F with the rack positioned in the center of the oven.

Melt 1 tablespoon of the butter in an 8-10-inch cast iron skillet or oven-proof heavy skillet over medium heat. Add the leeks and cook until wilted and golden, stirring frequently. Remove the leeks from the pan and set aside. Wipe out the pan.

Whisk the eggs, crème fraîche, garlic and 1 teaspoon salt in a bowl. Put the milk in a small saucepan over medium heat. As soon as the edges of the milk start to bubble, remove from the heat. Slowly pour the milk into the egg mixture, whisking at the same time.

Add the remaining butter to the skillet and smear it around to coat. Arrange a layer of potatoes in a concentric circle on the base of the pan. Sprinkle generously with salt and black pepper. Pour 1/3 of the egg mixture over the potatoes and sprinkle with 1/3 of the leeks and cheese. Repeat the layers twice more.

Cover the pan with foil and bake 40 minutes. Uncover and bake an additional 25 minutes, until the top is golden and the cheese is bubbling. Let cool at least 15 minutes before slicing and serving. Sprinkle with parsley.

Recipe from Family style Food

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