

## Au Gratin Potatoes



### Ingredients

1 qt.	Heavy Cream
2 ea.	Boursin
½ cup	Grated Parmesan
¼ tsp.	Nutmeg
¼ tsp.	White Pepper
2 Tbsp.	Kosher Salt
6 lb.	Idaho Potatoes (Peeled and Sliced 1/8")
2 Tbsp.	Cold Butter
2 tsp.	Thyme Leaves
1 cup	Shredded Parmesan Regianno

- Heat first 6 ingredients in stock pot until light boil.
- Reduce heat to low, add sliced potatoes and simmer for 5 minutes stirring constantly.
- Rub butter on sides of baking dish and sprinkle bottom with thyme and garlic.
- Pour potato mixture into dish. Cover with foil.
- Bake at 350 degrees for 45 minutes.
- Remove from oven, uncover, and sprinkle reserved parmesan on top.
- Return to 350 degree oven, uncovered, for 15 minutes.