

Sweet Potato–Truffle Gratin

Serves 12

1 $\frac{1}{4}$ teaspoons fine sea salt
1 teaspoon finely ground black pepper
1 tablespoon fresh thyme leaves,
1 tablespoon chopped garlic
2 tablespoon white truffle oil
1 ($\frac{7}{8}$ -ounce) tube black truffle puree
1 cup freshly grated Parmesan cheese
6 cups heavy cream
3 large sweet potatoes
6 large Yukon gold potatoes
2 tablespoons unsalted butter

Preheat the oven to 350°F.

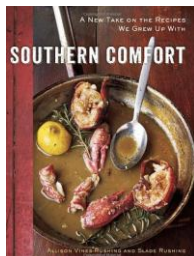
To make the truffle cream, in a saucepan, combine the salt, pepper, thyme, garlic, truffle oil, truffle puree, Parmesan, and cream. Bring the mixture to a simmer over high heat, whisking occasionally. Once the mixture reaches a simmer, turn off the heat and let cool to room temperature.

Meanwhile, have a bowl of cool water nearby. Peel all of the potatoes, submerging them in the cool water to prevent discoloration. With 1 tablespoon of the butter, grease the bottom and sides of a 9 by 13-inch casserole dish. Using a mandoline, carefully slice the potatoes $\frac{1}{8}$ inch thick, keeping the sweet potato slices and Yukon gold potato slices separate.

Starting with the Yukon golds, arrange the potato slices in a shingle-like pattern in the casserole dish, overlapping the edges slightly. Using a $\frac{1}{2}$ -cup measure, scoop and pour the truffle cream evenly over the layer of potatoes, making sure to mix the cream each time before scooping it. Next, arrange a layer of sweet potatoes and cream. Repeat the process, alternating layers of Yukon golds and sweet potatoes, until you have nine layers, ending with the Yukon golds. Dot the top of the gratin with the remaining 1 tablespoon of butter. Lay a sheet of parchment or waxed paper over the top.

Cover the casserole tightly with aluminum foil, place on a baking sheet, and bake for $1\frac{3}{4}$ hours. Remove the foil and parchment paper and bake until the top is browned, about 15 more minutes.

Let the gratin rest for at least 30 minutes before cutting and serving.



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