

## PAUL BOCUSE S POTATOES GRATIN (GRATIN DAUPHINOIS)

### The Recipe

<https://www.cuisinedaubery.com/recipe/potatoes-gratin/>

The creme de la creme of all potatoe recipes, aka Dauphinoise Potatoes, this is the French wonderful dish made of layered potatoes, baked in a garlic cream miracle ! A recipe by the genius chef Bocuse

Chef: Paul Bocuse

Skill: Easy Level

Cuisine: French Cuisine

Courses: Gratin, Main Dish,

### Ingredients

**6 servings : - 8.26" (or 8 17/64" or 21 cm) x 6.29" (or 6 19/64" or 16 cm), 2.75" (or 2 3/4" or 7 cm) deep- or : 8.26" (or 8 17/64" or 21 cm) x 12.59" (or 12 19/32" or 32 cm), 1.37" (or 1 3/8" or 3.5 cm) deep**

2 1/4 lbs Potatoes (1 kilogram)

1 pinch of Salt

1 pinch of Pepper

1 pinch of Nutmeg

2 Eggs 1/4 Cup or 100 grams

1 1/3 Cup Cream (300 grams)

3 Cups Milk (700 grams)

2 Garlic Cloves

2 1/2 Cups Swiss Cheese (250 grams)

**8 servings : - 11.02" (or 11 1/32" or 28 cm) x 6.29" (or 6 19/64" or 16 cm), 2.75" (or 2 3/4" or 7 cm) deep- or : 11.02" (or 11 1/32" or 28 cm) x 12.59" (or 12 19/32" or 32 cm), 1.37" (or 1 3/8" or 3.5 cm) deep**

3 lbs 15 oz Potatoes (1.33 kilograms)

1 pinch of Salt

1 pinch of Pepper

1 pinch of Nutmeg

2.6 Eggs 1/3 Cup or 130 grams

1 3/4 Cup Cream (400 grams)

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4 1/4 Cups Milk (933.3 grams)

2.6 Garlic Cloves

3 1/3 Cups Swiss Cheese (333.3 grams)

**4 servings : - 6.29" (or 6 19/64" or 16 cm) x 6.29" (or 6 19/64" or 16 cm), 2.75" (or 2 3/4" or 7 cm) deep- or : 6.29" (or 6 19/64" or 16 cm) x 12.59" (or 12 19/32" or 32 cm), 1.37" (or 1 3/8" or 3.5 cm) deep**

1 lbs 11 oz Potatoes (761.9 grams)

1 pinch of Salt

1 pinch of Pepper

1 pinch of Nutmeg

1.5 Eggs 3 Tablespoons or 75 grams

1 Cup Cream (228.5 grams)

2 1/3 Cups Milk (533.3 grams)

1.5 Garlic Cloves

2 Cups Swiss Cheese (190.4 grams)

### Steps

#### Which potatoes?

For the Potatoes (2 1/4 lbs or 1 kg) you will need to choose the right kind...

The favorite kind for this recipe that Bocuse recommends is the Binge that is hard to find in the States (never seen it to be honest)

I recommend the Russet potatoes as a substitute

Avoid the hard potatoes kind which won't get soft enough

Conversely, avoid the potatoes used for 'mashed potatoes' that tend to be too soft. You want a gratin, not a mashed potatoe dish...

#### Let's get started !

1. Peel the Potatoes (2 1/4 lbs or 1 kg)

2. Do not soak them in water ! They would release their starch which we want to keep for this dish

3. Slice the Potatoes (2 1/4 lbs or 1 kg) in half

4. Slice them, if possible with a mandoline

5. Be careful with this instrument : the mandoline is a dangerous tool. You may use a chef knife instead

6. Slices must be roughly 0.07" (or 5/64" or 0.2 cm) thick

#### Choosing the dish

To cook, use a large pot or a cast-iron pot (Dutch Oven)

The best is to use a non stick pan. Otherwise, the potatoe starch and the milk will form a crust at the

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bottom

If you pan is not a "non stick" one, here's a trick from Bocuse: Butter the pan generously, to avoid the crust

### Pre-cooking

7. In a large pot or a cast-iron pot (Dutch Oven), pour the Milk (3 Cups or 700 g), the Cream (1 1/3 Cup or 300 g), the Salt (1 pinch), the Pepper (1 pinch) and the Nutmeg (1 pinch)

8. Crush the Garlic Cloves (2) and add in (I use a microplane)

9. Then add in the Potatoes (2 1/4 lbs or 1 kg), one by one (to avoid them to stick)

10. Cook on low heat for about 10 minutes

11. We are just looking to pre-cook the Potatoes (2 1/4 lbs or 1 kg)

12. We must stop before they are entirely cooked ! Otherwise they will become too soft while baking in the oven

13. Stop cooking, and strain, using a colander and keep the cooking liquid

14. Lay the potatoes on a tray

15. I pour the liquid on a large tray to allow it to cool down fast

16. Then place in the fridge for 30 minutes

17. We are cooling down to avoid the liquid to cook the eggs later

18. After this cooling time, whisk the Eggs (2) in a bowl

19. Beat with the cold liquid

20. Grate the Swiss Cheese (2 1/2 Cups or 250 g). Always better to grate your own cheese ! Do not buy grated cheese !

21. Butter generously a dish. Make sure your dish is oven proof!

### Putting together

22. Start by pouring a first thin layer of the liquid at the bottom of the dish

23. Add a layer of pre-cooked potatoes, one by one

24. Then add a layer of grated cheese

25. Repeat these steps to add more layers : liquid, potatoes, cheese

26. Last layer must be the cheese, as it will create the "gratin"

### Baking

27. Bake in preheated oven at 305 F / 150 C for about 50 minutes

28. Slow cooking is one of the secrets of this recipe, as recommended by chef Bocuse

29. If the "gratin" becomes too dark or too crusty, lay an aluminium paper on the dish

30. Remove from oven. You may serve.

### Resting

31. However - I strongly recommend to not eat this dish right away. Remove from the oven, let cool down at room temperature, then store in the fridge overnight

32. Next day, reheat the dish at low temperature. Flavors will be enhanced; that's the way they do it in restaurants

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