



## Black Garlic Au Gratin Potatoes

### Side Dish

This luxurious twist on the classic au gratin brings the rich, mellow sweetness of black garlic into every bite. Black garlic's deep umami blends with creamy Gruyère and Parmesan to create a decadent side dish perfect for holidays, dinner parties, or any night you want to impress. Historically enjoyed in gourmet kitchens, black garlic transforms this comfort food into a culinary masterpiece we absolutely love for its balance of rustic charm and refined flavor.

### ***Ingredients:***

- 2 lbs Yukon Gold potatoes, thinly sliced
- 4 cloves black garlic, mashed
- 1 cup heavy cream
- 1 cup shredded Gruyère cheese
- 1/2 cup Parmesan cheese, grated
- 2 tbsp unsalted butter
- Salt and freshly ground black pepper to taste
- Fresh thyme for garnish

### ***Instructions:***

1. Preheat oven to 375°F (190°C).
2. Grease a baking dish with butter.
3. Layer half the potatoes in the dish, season with salt and pepper.
4. In a saucepan, heat cream and black garlic until warm; pour half over potatoes.
5. Sprinkle with half the Gruyère and Parmesan.
6. Repeat with remaining potatoes, cream, and cheese.
7. Cover with foil and bake for 40 minutes. Remove foil and bake another 15 minutes until golden.
8. Garnish with fresh thyme before serving.

