

MARK HEROLD WINES

GIGI'S RACLETTE POTATOES

Pairs Well with our Herold Easter Basket 4-Pack

My wife's version of au gratin potatoes is an absolute crowd pleaser and a staple at our Easter table. We always make enough to have leftovers for breakfast—reheat and top with a poached egg. I've chosen our Coombsville Cabernet as a perfect pairing. The fruit intensity and supple tannins work so well with the creamy texture and savory goodness of this dish! – Mark Herold

INGREDIENTS

6 Large Yukon Gold Potatoes
1 Large Yellow Onion
1 Pint Heavy Whipping Cream

8 Ounces Raclette Cheese
(Emmentaler or Jarlsberg can be substituted)
8 Ounces of Aged Gruyere
¼ Cup Water

2 Tbsp Butter
¼ tsp Nutmeg
Salt & Pepper

DIRECTIONS

Wash and peel potatoes. Use a mandolin or slice thinly and evenly about 1/8". Reserve in a bowl of cold water with salt and set aside (this prevents your potatoes from oxidizing).

Shred cheeses separately. Set each aside.

Thinly slice yellow onion. In a large sauté pan, melt butter. Add onions with a pinch of salt and sauté over medium heat until golden. Slowly add water a couple of tablespoons at a time and sweat the onions until translucent. Transfer onions and any juices to a bowl or plate and set aside.

In the same sauté pan, slowly heat the pint of heavy cream. When cream begins to lightly bubble, slowly add shredded Raclette and whisk until creamy. If the mixture thickens too much, simply add more heavy cream to a desired thin, batter-like consistency. Simmer on very low heat, add nutmeg and salt & pepper to taste. Continue to stir periodically until use.

Drain potatoes of all excess water. Lightly grease a deep baking dish with olive oil. Arrange potatoes in baking dish so that the slices slightly overlap. Layer until all potatoes are used. Layer the sautéed onions evenly over the potatoes. Pour creamy cheese mixture evenly over the top. The potatoes should be slightly submerged in the liquid.

Sprinkle the shredded Gruyere evenly over the top.

Bake at 350° F on the center oven rack for approximately 45 minutes or until potatoes are tender. You can always cover with tin foil if the cheese browns too much before potatoes are done. Serve hot.

