



by Larissa Taboryski

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POTATO GRATIN WITH CHARD

A savory potato gratin with chard is a perfect side dish to serve with a special feast; it is best made in advance and reheated prior to serving. With the help of your convection oven, you can cook several side dishes at once making the feast easier to prepare.

Ingredients

1 shallot, sliced
3 cloves garlic, minced
1 bunch red chard, coarse stem removed, remaining stems and leaves finely chopped
2 sprigs of fresh thyme
 $\frac{1}{4}$ tsp freshly grated nutmeg
 $\frac{1}{2}$ cup chicken stock
1 cup cream
6 large yellow potatoes, peeled
6 oz grated Gruyere cheese



Preparation

Heat a 10 - 12" saute pan over moderate heat, add 2 tbsp butter and 1 tsp of olive oil to the pan and when sizzling, stir in the shallot, garlic, and chard. Cook over moderate heat to wilt the chard taking care not to burn the garlic and shallots. Set aside to cool.

Meanwhile, combine the stock, cream, thyme, and nutmeg in a heavy medium-sized saucepan and bring to a gentle simmer. Cook for approximately 15 minutes to reduce the liquid to almost half and discard the thyme.

Butter an oven casserole dish and set aside. With a sharp knife or mandolin, slice the peeled potatoes into $\frac{1}{4}$ " thick rounds.

Heat the oven in the Convection Bake Mode to 350F (176C)

Layer approximately $\frac{1}{3}$ of the sliced potatoes into the prepared casserole dish

slightly overlapping each slice. Sprinkle with salt and pepper, $\frac{1}{2}$ of the sauteed chard, and $\frac{1}{3}$ of the cheese. Repeat the layers and top with the remaining cheese.

Place the casserole on a rimmed baking sheet, carefully pour the heated stock and cream over the potatoes and cover with foil. Bake for 35 minutes, gently remove the foil and continue baking for another 10 - 12 minutes until the top is golden brown and the potatoes are fork-tender.

Allow to stand for 15 minutes before serving or, cool completely, cover, and refrigerate. Reheat covered in the Convection Bake mode at 350F for 20 - 25 minutes.

Serves 6

WRITE YOUR NOTES:



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