



Scalloped White and Sweet Potatoes



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Ingredients:

- 2 medium orange fleshed potatoes, 1-1/2 lbs
- 3 medium white or yellow fleshed potatoes, 1-1/2 lbs
- 2 cups whipping cream
- 1 egg
- 1/2 tsp garlic powder
- 1/8 tsp nutmeg
- 1/8 tsp dried thyme (optional)
- Salt and pepper to taste
- 8 oz gruyere or swiss cheese, shredded
- Garnish—fresh thyme



Directions:

1. Preheat over 350 F
2. Peel sweet potatoes and white potatoes then slice using a mandoline with 1.5 mm blade. This can also be done in a food processor or, if you are very skilled, with a sharp knife.
3. In a large measuring cup combine whipping cream, egg, garlic powder, nutmeg and thyme, if using. Stir until combined. Set aside.
4. Brush a 8 inch square glass baking pan with oil then line with parchment paper. Alternative, you could use two loaf pans.
5. Make 6 layers, 3 of sweet potatoe and 3 of white potatoes, slightly over lapping the slices on each layer. Layer as follows: sweet potato slices / salt and pepper / a generous sprinkling of cheese / some of the cream mixture.
6. Repeat with the white potatoes, salt and pepper and cream mixture.
7. Repeat layering until you have 6 layers. Finish top layer with all the remaining cheese and cream mixture.
8. Fold the parchment over the potatoes and cover with foil.
9. Bake 350 F over for 90 minutes. Let cool then refrigerate for a minimum of 4 hours, preferably overnight.
10. To remove from pan pell back parchment paper and place a cutting board over the pan. Turn it upside down, lift off the pan and peel off the parchment paper.
11. Using a sharp knife cut the potatoes into serving size squares. Reheat in 350 F oven for 10 minutes. Serve warm.