**JULIA CHILD'S POTATO DAUPHINOIS GRATIN**

INGREDIENTS

* 4 starchy potatoes (Note 1)
* 1 clove unpeeled garlic
* 3 tablespoons butter
* ¾ teaspoon salt
* ⅛ teaspoon pepper
* 1 cup grated gruyere cheese (or tasty or cheddar)
* 1 cup cream
* 1 tsp thyme leaves (optional - but highly recommended)

INSTRUCTIONS

1. Preheat oven to 350F.
2. Rub a baking dish or round skillet (square 21 x 21 cm / 8 x 8" or round 23 cm / 9" diameter) with the cut garlic, then smear with 1 tbsp of butter.
3. Peel the potatoes and slice them ⅛"/3 mm thick. Or use a slicer - makes the job much faster!
4. Spread ⅓ of the potatoes in the dish, then scatter over ⅓ of the cream, salt, pepper, cheese, thyme and butter.
5. Repeat for the 2nd and third layer, finishing with the cheese.
6. Cover with lid or foil, and bake for 40 to 45 minutes, then remove the foil and bake for a further 10 until the top is bubbly and golden. Rest for 10 minutes before serving.

NOTES

1. You need to use starchy potatoes as they breakdown when cooked, becoming nice and fluffy on the inside and golden and crunchy on the top. The best to use are Russet (common in the US), Dutch creams, King Edwards or red delight. However, great all rounders like golden delight, coliban, red rascal and Sebago (popular in Australia) still works great.

2. To make ahead: Cover loosely with foil and let it come to room temperature. Then keep it in the fridge until required. Bring to room temperature then reheat in the oven for 20 minutes at 180C/350F. Or, to speed it up, microwave it (covered with a sheet of baking paper) for 10 minutes on high (or until heated through) and then broil/grill the top for a few minutes until golden. I sometimes scatter over a bit of fresh cheese and a drizzle of cream when I am reheating, just to freshen it up.

Adapted: http://www.recipetineats.com/julia-childs-potato-dauphinois-gratin-potato-bake/