

CREAMY POTATOES w/FENNEL

Ingredients:

4 garlic cloves, smashed
3 small sprigs of rosemary

2 fresh fennel bulbs w/fronds

1 pint heavy cream
1 tsp. kosher salt
¼ tsp. ground white pepper
2 lbs. baby potatoes



½ lb. shredded mild or medium Gruyère

Directions:

- 1) Preheat oven to 375 degrees. Butter or grease a 9x13 pan.
- 2) Arrange the smashed garlic and rosemary sprigs in the bottom of the pan.
- 3) Mince the fennel fronds and put aside. Thinly slice the fennel bulb, removing the stalks, any tough outer layers, and the core. Sprinkle half of the sliced fennel over the garlic and rosemary.
- 4) In a large bowl, whisk together the cream, salt, and white pepper. Cut the baby potatoes into ¼" rounds and dunk into the cream.
- 5) Arrange half of the creamy potatoes into the pan in a single layer. Sprinkle half of the cheese on top.
- 6) Repeat the three layers: fennel, then potatoes, then cheese. Pour the remaining cream evenly into the pan.
- 7) Cover with foil and bake for 1 hour.
- 8) Remove foil, increase oven to 425 degrees, and bake for an additional 25 minutes.
- 9) Finally, increase the oven temperature to broil the potatoes for another couple of minutes, until golden brown and very bubbly.
- 10) Remove from the oven and cool for 15 minutes before serving. Sprinkle with the fennel fronds as you serve.