

# Celery Root and Potato Gratin with Comté Cheese

Serves 8

*If you have one, a mandoline makes quick work of slicing the potatoes and celery root for this dish. A y-peeler is a little more cumbersome, but is also useful for achieving the same result.*

1 3/4 cups heavy cream  
2 garlic cloves, sliced  
1 1/4 lbs Russet potatoes, peeled and sliced into 1/8-inch slices  
1 lb celery root, trimmed, peeled, quartered and sliced into 1/8-inch slices  
Butter, for greasing casserole dish  
Salt, to taste  
Freshly ground black pepper, to taste  
1 cup grated Comté (a type of gruyere) cheese  
2 teaspoons minced fresh thyme

Preheat the oven to 350 degrees. Generously butter a 9-inch pie plate or a small 1.5 quart baking dish.

In a small saucepan, warm the heavy cream and garlic over medium-low heat. Layer a quarter of the potato slices on the bottom of the casserole dish being sure to overlap them. Lightly season the potatoes with salt and pepper and ladle a quarter of the garlic-infused cream over the potatoes. Repeat, only this time use slices of celery root instead of potato. Continue to alternate the potato and celery root slices, seasoning with salt and pepper and adding cream, until all of the potato and celery root slices have been used. Gently press down the potatoes and celery root with the back of a spoon. Sprinkle the top of the casserole with the grated Comté cheese.

Bake for 45 minutes until golden brown and a knife inserted into the gratin encounters little resistance. If the cheese is browning too quickly, cover the dish with aluminum foil and continue baking. Let the gratin sit for 5 minutes before serving garnished with the minced fresh thyme.