



Potato, Leek and Chèvre Gratin

Serves 4 - 6

Ingredients

1 tablespoon olive oil
4 large leeks, cleaned and thinly sliced (white and light green parts only)
5 garlic cloves crushed
2 cups of milk or half and half
3 tablespoons fresh thyme, plus more for garnish
8 ounces Mystery Bay Farm Chèvre
1 1/2 pounds Yukon gold or yellow Finn potatoes, thinly sliced
2 ounces (about 2/3 cup) parmesan cheese grated
Salt and freshly ground pepper to taste

Preparation

Preheat oven to 375F and lightly oil 9x13 inch baking dish

Heat oil in skillet over medium high, add leek and garlic. Sauté until leeks are tender. Layer 1/3 of the potatoes on the bottom of the baking dish, overlapping slightly. Sprinkle generously with salt, pepper and 1/2 of the thyme, then spread 1/2 of the leeks and crumble 1/2 of the chevre. Repeat with potatoes-herbs, leeks and chèvre. The last row (top row) of potatoes: sprinkle with salt and pepper and the parmesan cheese. Pour the milk over the top. Cover with foil and bake for approximately 40 minutes (or until potatoes are tender) then uncover for final 15 minutes in order to lightly brown the top.

Sprinkle with additional Thyme before serving.