



# French Cuisine


MADE SIMPLE

## French Mushroom Gratin

*Gratin de champignons*

 4 people

 20 mins prep time

 50 mins total time

 Easy

### INGREDIENTS

#### The Pan

- 1 sliced sweet onion
- 1 box (300) mushrooms sliced
- 1-2 tsp fresh chopped garlic
- salt and pepper

#### The Cheese

- 400 mL heavy cream
- 2 cups (300 g) of gruyere, muenster, camembert, raclette, or brie cheese
- 1 ¼ cup (150 g) grated cheese
- 2 pinches of nutmeg
- salt and pepper

#### Other

- 7 potatoes thinly cut or cut in small cubes



## DIRECTIONS

1. Preheat the oven to 400 °F (200 °C).
2. Potatoes: Boil the potatoes until they are mostly cooked. They will finish cooking in the oven. Once finished, drain and set aside.
3. Sauté the garlic and onion in oil on medium heat for 3 minutes.
4. Add the mushrooms, salt and pepper, and cook uncovered for 5 minutes, stirring occasionally.
5. In a small pot, heat all “The Cheese” ingredients on low until it is completely homogenized. Be careful not to boil the ingredients, and stir frequently while scraping the bottom to avoid burning.
6. Take a big bowl and put the potatoes, melted cheese and mushroom mix together, gently mixing with a spatula.
7. Spread the potato mix evenly in a baking dish.
8. Top with shredded cheese, a few mushrooms, and parsley.
9. Bake for 20-30 until bubbly. Be sure to knife the potatoes to ensure they are cooked.
10. Let it cool for 10 minutes and enjoy!
11. This gratin refrigerates well for 5 days or you can put it in the freezer.

*Bon Appetit!*  
*Emilie Anne* 

