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Mini Stacked Potato Gratins with Cheese

## Introduction

Mini stacked potato gratins with cheese are a delightful and elegant dish that brings a gourmet touch to any meal. These bite-sized gratins are perfect as a side dish or a fancy appetizer, making them a hit at dinner parties or family gatherings. With layers of tender potatoes and melty cheese baked to perfection, they are both visually appealing and irresistibly delicious.

## Detailed Ingredients with measures

Potatoes: 2 medium-sized, thinly sliced

Cheddar cheese: 1 cup, shredded

Heavy cream: 1 cup

Garlic: 2 cloves, minced

Salt: 1 teaspoon

Pepper: 1/2 teaspoon

Fresh thyme: 1 teaspoon, chopped

Butter: for greasing the muffin tin

## Prep Time

Prep time for mini stacked potato gratins is approximately 20 minutes. During this time, you will slice the potatoes, mix the cheese and cream, and prepare the muffin tin for baking.

## Cook Time, Total Time, Yield

Cook time is about 30-35 minutes, allowing the gratins to bake until golden

and bubbly. The total time from start to finish is around 55-60 minutes. This recipe yields approximately 12 mini gratins, making it a great option for sharing.



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 375°F (190°C).

### **Prepare the Baking Dish**

Grease a muffin tin or any small baking dish to prevent the gratins from sticking.

### **Slice the Potatoes**

Thinly slice the potatoes into even rounds, approximately 1/8 inch thick, for uniform cooking.

### **Layer the Potatoes**

Start layering the sliced potatoes in the greased muffin tin. Stack them to form mini gratins, ensuring to fill each cup.

### **Add Cheese**

Sprinkle shredded cheese between the layers of potatoes and on top of each mini gratin for extra flavor.

### **Season the Layers**

Season each layer with salt and pepper. You can also add herbs or spices of your choice to enhance the flavor.

### **Pour Cream**

Pour heavy cream over the layered potatoes until just covered. This will help

create a rich and creamy texture.

### **Bake the Gratins**

Place the muffin tin in the preheated oven and bake for about 30-35 minutes, or until the potatoes are tender and the cheese is bubbly and golden.

### **Let Cool**

After baking, let the mini stacked potato gratins cool for a few minutes in the tin before carefully removing them.

### **Serve**

Serve the gratins warm as a delicious side dish or appetizer.

## **Notes**

### **Potato Variety**

Use a starchy potato variety, such as russets or Yukon golds, for the best texture.

### **Cheese Options**

Feel free to experiment with different cheeses, such as Gruyère, cheddar, or a blend for varied flavors.

### **Make Ahead**

You can prepare the gratins ahead of time and refrigerate them before baking. Just increase the baking time if baking from cold.

### Serving Suggestions

These mini gratins pair well with meat dishes and salads, making them versatile for various meals.



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**Cook techniques**

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