

# A Recipe from KNOPF

## POTATO AND LEEK GRATIN

*Gratin de pomme de terre et de poireaux*



A mandoline will make slicing the potatoes easier, but you can also do it by hand.

### INGREDIENTS

2 teaspoons butter, plus extra for greasing the dish  
3 oz. leek, white part only, carefully washed  
and cut into rounds 1/8 inch thick  
Salt and pepper  
3/4 cup crème fraîche

Five-spice powder  
8 medium potatoes, about 1 1/2 pounds total,  
preferably charlottes or belles de  
Fontenay, peeled, washed, and sliced into  
rounds 1/8 inch thick

Preheat the oven to 250°F and place a rack in the bottom third of the oven.

Melt 2 teaspoons butter in a saucepan. When it foams, add the leek and season with 1 pinch of salt and 1 dash of pepper. Cover and cook over low heat for 10 minutes. The leek should not color.

In a bowl, combine the crème fraîche, 1 pinch of salt, 2 pinches of five-spice powder, and 1 dash of pepper.

Butter a baking dish. Put down one-third of the potatoes in a layer. Top with one-third of the leeks and one-third of the seasoned crème fraîche. Repeat twice.

Pour 1 quart water into a deep sheet pan or dish large enough to accommodate the dish of potatoes and leeks. Put the gratin dish in the water and put both in the oven for 45 minutes.

SERVES 4

