

Christmas Signature Recipe

Sweet Potato Gratin

Serves 8-10



Ingredients

2 cups	Heavy cream
2 tbsp.	Sage, finely chopped
1/8 tsp.	Ground nutmeg
1 large	Onion, peeled and thinly sliced
1 clove	Garlic peeled and minced
1/4 tsp.	Salt
1/4 tsp.	Black pepper
1 tbsp.	Butter
2 1/4 lbs.	Sweet potatoes, peeled and thinly sliced
2 cups	Shredded Swiss cheese, firmly packed

Directions

1. Pre-heat the oven to 400°. Stir together the cream, sage, nutmeg, onion, garlic, salt and pepper and cook in a saucepan on medium heat, for 5 minutes. Keep it just below boiling if you can.
2. Lightly butter a 9 x 13 in. casserole dish with the butter. Spoon out one quarter of the cream-and-onion mixture into the baking dish, then layer one third of the sweet potatoes on top. Cover with another quarter of the cream-and-onion mixture.
3. Add another layer of potatoes, followed by cream, and then sprinkle on one third of the cheese. Finish off with a final layer of potatoes, cream and the rest of the cheese. Sprinkle on a little black pepper.
4. Cover the dish with aluminum foil and bake in the oven for 45 minutes, remove the foil and cook for a further 15 minutes to allow the cheese to brown. Take out of the oven and sprinkle with a few sage leaves before serving.