



## **Gratin Potatoes with Mustard**

*Pairs well with Merlot*

- 1 garlic clove
- 2 tablespoons butter
- 4 big potatoes, peeled and thinly sliced
- salt, pepper and nutmeg
- 1 ½ cups heavy cream
- 1 teaspoon cornstarch
- ¼ cup Dijon mustard
- 1 cup fresh bread crumbs

Peel and crush the garlic clove and rub with the bottom and sides of a shallow ovenproof baking dish. Butter the dish and add the potato slice to it. Dust with salt, pepper and nutmeg. Mix the cream with the mustard and pour it over the potatoes, mixing it well and topping with the bread crumbs. Bake 1 hour in a preheated oven at 350°F.