

## Yukon Gold Gruyère Galette

<http://userealbutter.com/2007/09/23/potato-galette-recipe/>  
from *Fine Cooking* #53

1/4 cup shallots, finely chopped  
3 tbsps extra virgin olive oil  
1 lb. Yukon gold potatoes, unpeeled and scrubbed  
1 tsp fresh thyme, lightly chopped  
kosher salt  
1/2 cup Parmigiano Reggiano, finely grated  
1 cup Gruyère cheese, finely grated

Combine shallots and olive oil in small saucepan and bring to simmer over medium heat. Reduce to low simmer and cook until shallots are softened, but not browned (about 2 minutes). Remove from heat and let cool completely. Heat oven to 400°F. Grease bottom and inside edge of 7 1/2-inch tart pan with removable bottom. Place pan on a rimmed baking sheet lined with foil. Slice potatoes as thinly as possible (about 1/16 inch). Discard the ends. Put potato slices in a mixing bowl with shallots, olive oil, and herbs. Toss to thoroughly coat potatoes. Layer bottom of pan with slices, overlapping slightly. Start from the outside edge and move inward until bottom is covered with one layer of potatoes. Sprinkle about 1/8 teaspoon of salt and then 1/4 of the cheeses. Repeat. Top the last layer of potatoes with more salt and any remaining cheese. Bake until top is a reddish golden brown and potatoes are tender in all places – about 45-50 minutes. Let cool for 10-15 minutes. Run a pairing knife around the edges to loosen and carefully remove the tart ring. Slide a thin spatula under the galette and move it to a cutting board.

**[Edit:** My potatoes always come out undercooked and too firm when I follow these instructions. I parboil the sliced potatoes for about 10 minutes and drain them. Then I toss the potatoes with everything the way the recipe says to and follow the instructions, except I bake the galette for about 35 minutes at 400°F. It comes out *perfectly*.]