



FRESH MOZZARELLA AND THYME POTATO GRATIN WITH A SAVORY CARMELIZED CRANBERRY COMPOTE TOPPED WITH PARMESAN FRICO

Meghan Woodbury - Student Mitchell Ryan - Student
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Ingredients for gratin:

1 1/2 cups heavy cream
1 spring fresh thyme
2 garlic cloves, chopped
1/2 tsp. ground nutmeg
Butter
2 lbs. russet potatoes, peeled and cut into 1/8 inch-thick slices
Salt and freshly ground pepper
1/2 cup grated Parmesan cheese, plus more for broiling
16 oz. fresh mozzarella cheese

Directions:

In a saucepan, heat the heavy cream and add in the thyme, garlic and nutmeg. Butter the baking dish while the cream is heating. Put one layer of the potato slices down, overlapping and season with salt and pepper. Ladle some of the thyme infused cream over the layer of potatoes. Place slices of the fresh mozzarella over the potatoes, this time don't overlap. On top of that, sprinkle some grated Parmesan cheese. Repeat this process until the very last layer. For this layer, season with salt and pepper and ladle the cream on, topping with Parmesan. Bake uncovered for 45 minutes. Sprinkle with additional parmesan cheese and broil until the cheese browns, roughly 5 minutes.

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Cranberry Compote:

1/2 cup dried cranberries
1/2 cup brown sugar
Pinch of garlic powder
1 tsp. fresh rosemary leaves & 1 sprig of rosemary for garnish
Salt and freshly ground black pepper to taste

Cover the dried cranberries with water and allow to rehydrate for 1 hour. Add cranberries and the water to the saucepan. Add brown sugar, stir and simmer for 15 minutes. Add pinch of garlic powder, the rosemary and cook until most of the water is absorbed and the mixture has thickened, about 5 minutes. Add in salt and pepper to taste.

Parmesan Frico:

1, 3 oz. piece Parmigiano-Reggiano
1 Tbsp. all-purpose flour
1/4 tsp. black pepper

Pre-heat oven to 375°F. Using largest holes on a 4-sided grater, coarsely shred enough cheese to measure 1 cup. Line a large baking sheet with parchment paper. Stir together cheese, flour and pepper. Arrange tablespoons of cheese mixture 4 inches apart on baking sheet, stirring cheese in bowl between tablespoons to keep flour evenly distributed. Flatten each mound slightly with a metal spatula to form a 3-inch round. Bake in middle of oven until golden, about 10 minutes. Cool 2 minutes on sheet on a rack. Carefully transfer each crisp (they will be very delicate) with metal spatula to rack to cool completely. Garnish gratin with cranberry compote and parmesan frico. Serves 8.

This recipe provides at least 20% of the daily value for calcium and may be modified for fat using lowfat or nonfat dairy products.

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