



Chef ETL's Potato Gratin Cups

Servings: 6

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 35 minutes

DIFFICULTY: 1-5 - 4

A rich, creamy potato gratin baked into individual crispy Parmesan cups. Perfect for holidays, dinner parties, or freezing for your next camping trip.

POTATOES:

1 1/2 pounds Russet potatoes, peeled

1/2 pound Yukon Gold potatoes, peeled **CREAM**

BASE:

2/3 cup heavy cream

1/3 cup milk

AROMATICS:

1 1/4 teaspoons Kosher salt

1/2 teaspoon black pepper

1 tablespoon butter, unsalted

1 small shallot, finely minced

2 cloves garlic, grated

SEASONINGS:

1 teaspoon Dijon mustard

1/2 teaspoon Worcestershire sauce

1/2 teaspoon smoked paprika

1/4 teaspoon onion powder

CHEESE:

1 cup white cheddar cheese, extra sharp, freshly shredded

1/2 cup Gruyere cheese, freshly shredded

1/2 cup Parmesan cheese, freshly grated

2 teaspoons corn starch

HERB:

2 tablespoons fresh chives, chopped



NOTE: FREEZER FRIENDLY: Bake completely, cool completely, freeze individually on a sheet pan, vacuum seal or store in freezer bags. Keeps 3 months.

TO RECONSTITUTE: Thaw overnight, reheat in an air fryer (375°F for 8–10 minutes), or oven (400°F for 12–15 minutes)

Per Serving (excluding unknown items): 404 Calories; 23g Fat (51.6% calories from fat); 18g Protein; 32g Carbohydrate; 3g Dietary Fiber; 71mg Cholesterol; 886mg Sodium; 3g Total Sugars; 1mcg Vitamin D; 492mg Calcium; 2mg Iron; 735mg Potassium; 373mg Phosphorus. Exchanges: .

Adjust oven rack to the center position and preheat oven to 425°F.

PREPARE THE POTATOES (25 minutes):

Slice potatoes into thin 1/8-inch slices.

Combine cream, milk, Kosher salt & black pepper, Mix milk mixture with potatoes in a large microwave-safe bowl. Cover. Microwave for 8-10 minutes, gently stirring once halfway through.

IMPORTANT: The potatoes should still be slightly firm. They will finish cooking in the oven. Allow the mixture to rest for 3–5 minutes before continuing.

SKILLET - BUILD THE FLAVOR BASE (while potatoes microwave:

Meanwhile, melt butter in a skillet. Cook shallots over medium-low heat until translucent.

Add garlic and cook 30 seconds.

Stir in Dijon, Worcestershire, smoked paprika, and onion powder. Remove from heat.

FINISH THE FILLING (15 minutes):

Combine cheddar, Gruyère, Parmesan, cornstarch (reserve about 1/4 cup for topping).

Add the remaining cheese mixture (everything except the reserved 1/4 cup) to the hot potato mixture. Add in shallot mixture and chives. Stir gently with a rubber spatula until all of the cheese has melted and the potatoes are evenly coated. (the mixture should be creamy—not runny).

FILL CUPS/BAKE (35 minutes):

Lightly grease the bottoms and sides of each muffin cup with a thin coating of softened unsalted butter. Do not use nonstick cooking spray.

Divide the potato mixture evenly among the muffin cups. Using the back of a spoon, gently settle the mixture to remove large air pockets. Do not firmly compress the potatoes. Sprinkle each cup with the reserved cheese mixture.

Spray one side of aluminum foil with cooking spray. Cover the muffin pan (spray side down). Bake 10 minutes.

Remove foil. Continue baking 18–22 minutes, or until deeply golden brown and bubbling.

Allow cups to cool 15-20 minutes.

Run a thin knife around each cup. Lift each cup out individually with a small offset spatula or spoon.

Garnish with additional chives (optional). Serve immediately.

