



### *Ingredients:*

Butter to grease the baking dish  
16 oz Trader Joes Organic  
Heavy Cream  
1-1/2 teaspoons grey sea salt  
3-4 large Organic Russet  
potatoes (about 2-1/4 pounds),  
peeled and sliced very thin  
1 cup shredded or grated  
Gruyere Cheese  
1 Organic Egg

### *Directions:*

- Preheat the oven to 350° F. Grease an 8-inch (or 2-quart) baking dish with butter.
- In a mixing bowl with a pouring spout (or large liquid measuring cup), whisk together the egg, salt and pepper, then adding the cream and lightly mix until incorporated. Set bowl aside.
- Slice your potatoes and add them to the cream mixture immediately so they don't brown.
- Arrange the potato slices, edges overlapping, in a single layer on the bottom of the prepared baking dish.. Repeat the layers until all the slices are used. Usually forms about 4 layers.
- Pour any leftover cream over top. Shred your cheese and place that on top of potatoes.
- Place in the oven and bake, uncovered, for about an hour, or until the potatoes are tender when pierced with a knife and golden brown on top. Let the dish settle and cool for about ten minutes before serving.