Yukon Gold Potato Galette

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A Galette is a French term for a round, rather flat cake, sometimes layered. In this recipe, it is borrowed from its usual context to refer to the layering of the potatoes, leeks and cheeses into a savory potato cake that's truly unique and delicious.

Ingredients

2	Lbs.	Yukon Gold Potatoes
4	oz.	Chevre Cheese (Goat Cheese)
1	Each	Large Leek
1	Tbsp.	Garlic
2	Tbsp.	Olive Oil
0.50	Cup	Parmesan or Romano Cheese
0.50	Cup	Green Onions
3	Cups	Heavy Cream
2	Each	Eggs
1	Cup	Cheddar Cheese
-	Salt & Pepper	

Preparation

1. Preheat oven to 400 degrees.
2. Lightly grease a medium casserole dish with butter or non-stick vegetable spray.
3. Saute leeks and garlic in olive oil until tender (3 to 5 minutes), add green onions, saute one minute longer and then chill that mixture.
4. Begin by covering the bottom of the casserole dish with an overlapping layer of the thinly sliced potatoes.
5. Next dot that layer of potatoes with 1/2 of the Chevre cheese, 1/2 of the Parmesan cheese and 1/2 of the sauteed leek, garlic and green onion mixture.
6. Repeat with another layer of potatoes and the remaining cheeses and leek mixture.
7. Finish with a top layer of sliced potatoes.
8. Beat together the eggs and cream and pour over the potato mixture then sprinkle the cheddar cheese over the top.
9. Cover with aluminum foil and bake until the cheese is absorbed into the potatoes and the potatoes are tender when pierced with a knife, about 50 minutes.
10. Remove the foil and bake until the mixture is bubbly and the top is golden brown, about 10 minutes.
11. Remove from the oven and let rest 10 minutes before cutting into portions.

Notes

No Description available

Preparation time	5 min	**Difficulty**	very simple
Portions	6 servings	**Amount**	

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http://www.ninosalvaggio.com/

Country/Region		**Costs per portion**	
Vegetarian	No	**Lactose free**	No
Dietary	No	**Gluten free**	No
Calorie		**Kilojoules**	
Fat		**Bread Units**	
Protein		**Carbohydrates**	