

SCALLOPED POTATOES WITH BOURSIN CHEESE

Ingredients:

3 russet potatoes, peeled
1 pinch salt
1 pinch ground black pepper
4 oz. Boursin cheese with garlic and fine herbs
4 whole eggs
1/4 cup milk
1 pinch paprika
1 whole yellow onion, finely chopped
4 oz. Grana (hard parmesan) cheese



Directions:

Thinly slice the potatoes and cook them for 2 minutes in boiling water. Drain and cool by rinsing.

Line 8" square pan with foil. Grease the foil.

Mix Boursin cheese, eggs, milk and spices to make a "sauce." [I used a blender to whip the cheese into the mix.]

Layer the square pan, alternating with potato, Boursin sauce, onions, parmesan. 2-3 layers. Finish with grated cheese.

Cover the pan with foil and place in oven.

Bake a 350 degrees for one hour. REMOVE FOIL. Bake one half hour longer.



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