

Potatoes Dauphinoise



This creamy dish is a great side to add to any holiday meal or feast and is sure to be a hit with all.

If you find that you need (or want) more Sauce Fromage Blanc when you are assembling feel free to make another batch so that you can add more.

Recipe presented by Karen Ebler; adapted from "Cook and Let Live" cookbook by Michael Conroy

- 2 cloves garlic
- 2 and ½ lbs. potatoes (Yukon gold or russet)
- 2 cups Sauce Fromage Blanc (recipe follows) or more
- ½ tsp ground white pepper
- 1 Tbsp non-dairy butter or margarine
- ground nutmeg
- For Sauce Fromage Blanc:
- 1 and ¾ cup plain unsweetened plant-based milk
- ¼ cup neutral vegetable oil
- 3 Tbsp tapioca starch
- 2 Tbsp dry sherry or dry white wine
- 2 Tbsp nutritional yeast flakes
- 1 Tbsp mellow white miso paste
- 1 Tbsp sesame tahini
- ½ tsp fine sea salt or kosher salt, or more to taste
- ¼ tsp ground coriander

Peel the potatoes and slice them ⅛-inch thick. Place the slices immediately into a large pot of water to prevent the slices from oxidizing (turning brown). Add 2 teaspoons of salt and add the cut garlic. Bring to a boil and cook for exactly 3 minutes.

Remove from the heat and drain the slices in a colander. Do not rinse with cold water and do not pat the potatoes dry with paper towels! The potatoes will continue to cook slightly as they cool in the colander. Discard the garlic.

Prepare the Sauce Fromage Blanc: Whisk the ingredients together in a small saucepan until smooth. Place over medium-low heat and stir slowly and continually until the mixture becomes bubbly, thickened, smooth and glossy. Set aside over low heat to keep warm.

Grease the interior of the baking dish with the butter. Place a layer of potatoes in the bottom of the baking dish and pour some of the cheese sauce over the layer. Repeat layering with the potatoes and the sauce. Be sure to leave enough sauce to cover the top of the potatoes.

Very lightly dust the top of the potatoes with ground nutmeg. Bake uncovered at 400° for 45 minutes. If the top has not sufficiently browned, set the oven on "broil" and cook an additional 1 to 2 minutes. Watch carefully so the potatoes do not burn.