

Potato Gratin with Goat Cheese and Garlic

1 Cup whole milk
1 cup whipping cream
1 cup crumbles soft fresh goat cheese (such as Montrachet; about 5 ounces)
1 garlic clove, minced
1 ½ teaspoon salt
½ teaspoon mustard powder
¾ teaspoon ground black pepper
1/8 teaspoon nutmeg
2 pounds Yukon Gold potatoes, peeled, thinly sliced

Preheat oven to 400 F. Generously butter 11x17x2 glass baking dish. Whisk first 8 ingredients in medium bowl to blend. Arrange 1/3 of potatoes in bottom of prepared dish, overlapping slightly and covering completely. Pour 1/3 of cream mixture over. Repeat layering potatoes and cream mixture 2 more times. Bake uncovered until potatoes are tender and top is golden brown in spots, about 1 hour 15 minutes. Serve hot.

