



Scalloped Potatoes with Truffle Cream

Ingredients

- ½ sweet onion, sliced thin
- 2 cloves garlic, sliced thin
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 2 cups heavy cream
- 1 cup whole milk
- 6-8 drops [Fustini's White Truffle olive oil](#)
- 3-4 Idaho potatoes, peeled and sliced thin
- 4 - 6 oz Swiss cheese, grated

Directions

Step 1.

Preheat the oven to 375 degrees. In a large saucepan, heat the Fustini's Single Varietal over medium heat and, when hot, add the onion and garlic. Cook the vegetables stirring frequently until softened but not browned – 3-5 minutes. Add the heavy cream and milk and bring to a simmer. Reduce the heat to low and add the Fustini's Truffle oil and continue simmering until slightly thickened – 8-10 minutes. Add the potatoes and bring back to a simmer, stirring to be sure that all the potato slices have been coated with the cream. Transfer the hot mixture to a baking dish, cover with the grated cheese and place into the hot oven. Cook until bubbly, brown on top, and the potatoes are fully cooked – 15-20 minutes. Let cool slightly before serving.