

Sweet Potato Gratin with Ginger and Orange Zest

Source: New York Times (Wed. Nov. 19, 2008 The Minimalist, Mark Bittman)

Ingredients

- ½ cup Butter, More For Greasing Pan
- 1 cup Cream
- 2 Grated Ginger
- Zest From 1 Orange
- 2 cups Sweet Potatoes, Peeled, Grated
- ½ cup Hazelnuts Or Walnuts (optional)
- Salt And Pepper

Method

1. Preheat oven to 400°F.
2. Grease a 6 - 8 cup gratin dish with butter. In a small pan, gently heat remaining butter with cream, ginger and orange zest, stirring once or twice, until butter has melted and mixture is just steaming. Remove from heat.
3. Spread potatoes and nuts evenly into baking dish and sprinkle with plenty of salt and pepper.
4. Drizzle cream mixture over all and press down on potatoes with fork to settle them into dish and at least partly submerge them.
5. Bake until potatoes are tender and cream thickens, about 4 minutes. Serve hot or warm.

4 to 6 servings.