

APPLE AND POTATO AU GRATIN WITH ARUGULA PISTOU & PROSCIUTTO

PAIRED WITH 2021 MERLOT | YIELDS 6 SERVINGS

INGREDIENTS

- 2 Granny Smith Apples, cored and thinly sliced
- 2 teaspoon granulated Sugar
- 2 teaspoon Lemon Juice
- 4 tablespoons Butter
- 1 cup Onion, sliced
- 6 Garlic Cloves, minced
- 8 Red Potatoes, thinly sliced (about 1½ pounds)
- 1¼ cups Parmesan Cheese, shredded, divided
- 1 cup Heavy Cream
- 1 teaspoon fresh Thyme (or ½ teaspoon dried)
- 1 teaspoon Kosher Salt
- ½ teaspoon freshly ground Black Pepper
- 3 ounces Prosciutto, sliced thin
- Fresh parsley, chopped for garnish as needed

ARUGULA PISTOU

- 1 cup Arugula leaves, loosely packed
- 1 Garlic Clove, minced
- ¼ tsp Kosher Salt
- 6 tbsp Extra-Virgin Olive Oil

1. Combine the arugula, garlic and salt in a food processor.
2. Pulse to puree.
3. Add olive oil and pulse a few times until combined into a sauce.
4. Store mixture in an airtight container in the refrigerator. Yields ½ cup.

METHOD

1. Preheat oven to 375°F.
2. In a small bowl, combine apple slices, sugar and lemon juice; toss to coat. Set aside.
3. In an 8- or 9-in. cast-iron or other ovenproof skillet, heat butter over medium heat then add the onion and garlic, and cook until it is aromatic and translucent. Remove the onions and garlic from the skillet and use the skillet for step 4.
4. Arrange the potato and apple slices in an alternating pattern, incorporating the cooked onions and garlic in a single layer in the same skillet.
5. Combine the Parmesan cheese with the heavy cream, thyme, salt and pepper and pour the mixture over top of the potato/apple creation.
6. Bake, uncovered, 50 minutes or until potatoes are tender and top is lightly browned.
7. After removing the au gratin from the oven, drizzle with arugula pistou and top with prosciutto.
8. Sprinkle with parsley and serve.