

Cashew-Crusted Rosemary and Leek Potato Gratin

Ingredients

- 2 lb. whole potatoes
- 1 large leek
- 1 tbsp. fresh rosemary
- 2 tbsp. nutritional yeast
- Black pepper, to taste
- Salt, to taste
- 1 cup raw, unsalted cashew pieces
- ½ lemon
- 1 large clove of garlic
- 1 tsp. salt
- Olive oil, for cooking

Steps

1. Preheat the oven to 375°F (190°C). Grease a 9-inch round cake pan and set aside (use a springform pan if you want to later remove the gratin from the pan). Place the cashews in a small pot and boil in water for 10 minutes (alternatively, soak for 4+ hours beforehand). Strain, and set aside.
2. Peel your potatoes, and use a mandoline to slice the potatoes to about 1.5mm thickness. Put the sliced potatoes in a bowl with 2 cups of cool water to prevent browning.
3. Chop the green parts off the leek and discard. Slice in half down the length and then slice into thick halfmoons. Finely chop the rosemary as well. Heat a little oil in a small pan, and sweat the leeks with a pinch of salt until they've cooked down. Then add the rosemary, nutritional yeast and black pepper, take off the heat, stir and set aside.
4. Create the cream by blending the strained cashews, ½ lemon juice, garlic clove, salt, and 1 cup of the potato soaking water until smooth.
5. Assemble the gratin- start by adding a layer of potatoes to the greased pan, then sprinkle a heaping tablespoon of the leeks on top of the potatoes. Continue with another layer of potatoes, then more leeks, until you've run out, ending with a layer of potatoes. Pour the cashew cream on top, and smooth evenly on the potatoes. Use your fingers to push down on top of the potato layer to allow some of the cream to sink down into the layers.



6. Cover with foil and place in the oven for 1hour 15minutes. After 45 minutes, remove the foil. Remove from the oven and allow to cool for about 20 minutes before serving.