### INGREDIENTS

**(Makes 4 - 6 Servings)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>U.S. Butter, unsalted</td>
<td>30g</td>
</tr>
<tr>
<td>Garlic, sliced thick</td>
<td>7g</td>
</tr>
<tr>
<td>U.S. Heavy Cream</td>
<td>335ml</td>
</tr>
<tr>
<td>U.S. Milk</td>
<td>170ml</td>
</tr>
<tr>
<td>Potatoes, large, peeled and thinly sliced</td>
<td>1.5kg</td>
</tr>
<tr>
<td>Salt and Pepper</td>
<td>To taste</td>
</tr>
<tr>
<td>U.S. Smoked Provolone, shredded</td>
<td>125g</td>
</tr>
<tr>
<td>U.S. Mozzarella, Low Moisture Part Skim, shredded</td>
<td>125g</td>
</tr>
</tbody>
</table>

### NUTRITIONAL CONTENT

<table>
<thead>
<tr>
<th>Nutritional Component</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Calories</td>
<td>150kcal</td>
</tr>
<tr>
<td>Total Fat</td>
<td>9g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>2mg</td>
</tr>
<tr>
<td>Total Carbohydrates</td>
<td>12g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1g</td>
</tr>
<tr>
<td>Sugars</td>
<td>0g</td>
</tr>
<tr>
<td>Protein</td>
<td>5g</td>
</tr>
<tr>
<td>Calcium</td>
<td>105mg</td>
</tr>
<tr>
<td>Magnesium</td>
<td>18mg</td>
</tr>
<tr>
<td>Phosphorus</td>
<td>82mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>303mg</td>
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<tr>
<td>Sodium</td>
<td>90mg</td>
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<tr>
<td>Iron</td>
<td>1mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>330IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>13mg</td>
</tr>
</tbody>
</table>

### PREPARATION

1. Preheat oven to 170°C (340°F).
2. Melt butter in a small pan over medium heat, stir in garlic and cook for 1 minute.
3. Strain butter into a large ovenproof baking dish and swirl to coat the bottom and sides. Discard garlic.
4. Stir cream and milk in a small pan over medium heat until just simmering.
5. Arrange 1/3 of potato slices in baking dish. Sprinkle with salt and pepper.
6. Pour 1/3 of cream mixture over the top of potatoes.
7. Sprinkle the top with 1/3 of both the smoked provolone and mozzarella cheese.
8. Repeat steps 5, 6 and 7 with two more layers.
9. Bake for 1 hour or until potatoes are tender and top is brown.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2014 U.S. Dairy Export Council.