



SFORMATO DI PATATE CON FONDUTA DI PARMIGIANO REGGIANO

(POTATO SFORMATO WITH PARMIGIANO REGGIANO SAUCE)

Recipe courtesy of Eataly

YIELDS: SIX SERVINGS



INGREDIENTS

FOR THE SFORMATO:

- 12 OUNCES OF POTATOES
- 1 CUP WHOLE MILK (ADDITIONAL MILK MIGHT BE NECESSARY)
- 2 LARGE EGGS, BEATEN
- 1/4 CUP PARMIGIANO-REGGIANO, PLUS MORE FOR GARNISHING
- PINCH OF FRESHLY GRATED NUTMEG
- SALT AND FRESHLY GROUND BLACK PEPPER

FOR THE BÉCHAMEL:

- 1 TABLESPOON BUTTER
- 1 TABLESPOON FLOUR
- 1 CUP WARMED MILK

FOR THE CHEESE SAUCE (FONDUTA):

- 1/2 CUP HEAVY CREAM
- 4 OUNCES PARMIGIANO-REGGIANO

Cut potatoes into quarters, toss with olive oil and roast in a 375 degree oven for about 25 minutes. Remove the potatoes from the oven and allow to cool.

Put the potatoes and 1 cup of milk a blender or food processor. Add an additional 1/4 cup of milk if necessary, to make a very thick and smooth purée. Use a spatula to scrape the mixture into a bowl taste and add salt and pepper as necessary - set aside.

To make a béchamel:

Add 1 tablespoon of butter in a saucepan and gently melt, whisk the flour until thickened, about 3 minutes. Add the warm milk and whisk constantly to make a thick béchamel, about 3 to 5 minutes.

Fold the béchamel and beaten eggs into the potato purée. Add 1/4 cup Parmigiano-Reggiano and a pinch of nutmeg.

Preheat oven to 350°F. Grease the inside of six small ramekins, or muffin molds, with butter, filling almost to the top. Transfer to a large baking dish and add enough boiling water so that it reaches two-thirds up the sides of the ramekins and bake for 15-20 minutes, or until the centers are firm. Remove the ramekins from the water, set on a wire rack and let cool slightly.

Meanwhile, prepare the cheese sauce by combining the heavy cream and Parmigiano-Reggiano in a small saucepan, and stir until melted and smooth. Cover and keep warm.

To serve, run the blade of a small paring knife around the edges of the ramekins and invert each sformato onto a small plate. Spoon the warm cheese sauce over each sformato and garnish with chopped parsley.

As always, this recipe is meant to be a guideline.

Cooking is not always an exact science so enjoy making it your own!

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