



Scarlett Wines

2021 ZINFANDEL

Aged Gouda, Spinach & Potato Gratin

with Herbs de Provence

Aged Gouda and creamy potatoes soften Zinfandel's fruit intensity; Herbs de Provence tie directly to its savory profile.

Serves 4 | Prep 20 min | Cook 1 hr | VEGETARIAN

INGREDIENTS

- 2 lb Yukon Gold potatoes, thinly sliced
- 5 oz spinach
- 1 tbsp butter, plus extra for dish
- 1 garlic clove, minced
- 1 cup whole milk; 1/2 cup heavy cream
- 1 tsp Herbs de Provence
- 1 tsp kosher salt; 1/4 tsp pepper
- 1 1/4 cups grated vegetarian aged Gouda-style cheese

DIRECTIONS

1. Heat oven to 375°F. Butter a 9-inch baking dish. Wilt spinach in butter with garlic 2 min; squeeze dry and chop.
2. Warm milk, cream, herbs, salt and pepper in a saucepan.
3. Layer half the potatoes, spinach and half the cheese; repeat with remaining potatoes and cheese. Pour warm milk mixture over.
4. Cover with foil; bake 40 min. Uncover and bake 20-25 min, until potatoes are tender and top golden. Rest 10 min; serve with salad.

POUR & SERVE

Serve slightly cool; taste before choosing a short decant.