**AU GRATIN POTATOES**

**INGREDIENTS**

- 5 medium potatoes, peeled and thinly sliced

- 600 grs. Yellow onion, chopped

- 1 gr. Paprika powder

- 300 grs. Quesillo (Oaxaca cheese) or Chihuahua cheese, shredded

- 6 Eggs

- 600 grs. Heavy cream

- Olive oil

- Salt and pepper

**UTENSILS**

- Large bowl

- Whisk

- Medium skillet

- Rectangular baking dish or Pyrex

- Spatula

- Kitchen knife

- Chopping/cutting board

-Vegetable peeler

-Aluminium foil

**PREPARATION / STEPS**

1. In a large bowl, whisk together the eggs, heavy cream, salt and pepper until a smooth mixture is formed.

2. Peel and cut the potatoes into thin slices. Let them rest in the mixture previously prepared (step 1).

3. In a medium skillet, add the olive oil and the yellow onion. Cook for 2 minutes and season with paprika powder.

4. In a rectangular baking dish or Pyrex, arrange a layer of potatoes, then a layer of Chihuahua cheese or quesillo (Oaxaca cheese), and finally, a layer of caramelized onion. Repeat this step once (2 layers of each ingredient: potatoes, cheese and caramelized onion).

5. Cover the rectangular baking dish with aluminium foil and bake for 45 minutes at 350ºF.