

### Chantilly Potatoes

5 lbs potatoes, peeled and cubed

2 tsp salt

1 tsp pepper

2 cups heavy cream

1 1/2 cups shredded swiss cheese

1 1/2 cups parmesan cheese

Boil potatoes until tender; drain. Combine potatoes with salt and pepper, then mash. In a separate bowl, beat cream until peaks form. Fold 2/3 of the cream into the mashed potatoes until mostly absorbed. Gently spoon into a greased 9x13 baking dish. It doesn't have to be even on top. Be careful not to deflate the potato layer. Fold parmesan cheese and all but 1/2 cup of the swiss cheese into remaining cream. Spread over potatoes. Sprinkle with remaining cheese. If serving immediately, broil for 2-3 minutes until heated through and brown on top. If serving later, cover and refrigerate. Bake at 400 for 20 minutes. Let rest for 5 minutes.