

Pecorino Romano Scalloped Potatoes

3 medium large russet potatoes, sliced thin (about 3 cups)
1/2 large sweet onion, sliced thin and quartered
3 heaping tablespoons flour, divided
1 1/2 cups half and half (or milk), divided
Sea salt and ground pepper, to taste
Pecorino Romano cheese or other hard cheese, grated, to taste
Crushed flavored croutons, to taste

Preheat oven to 350 degrees. Slice the potatoes thin, using a mandoline or very sharp knife. To keep them from browning, place the slices in a bowl of ice water. Next slice the onion, then quarter the slices. When done slicing, drain the bowl and pat the potato slices dry with paper towels.

Spray a small casserole dish with oil, then add one layer of potato slices. Sprinkle 1/3 of the flour over top, followed by 1/2 cup of half and half or milk. Season with sea salt and ground pepper to taste, then grate the desired amount of Pecorino Romano on top. Spread 1/3 of the onion slices last. Repeat layers two more times, then top with crushed flavored croutons.

Cover tightly with foil, and bake in oven for one hour. Remove the foil, then bake another half hour or more, until the potatoes are fork tender. Let rest for a few minutes, then serve with additional grated cheese, if desired.