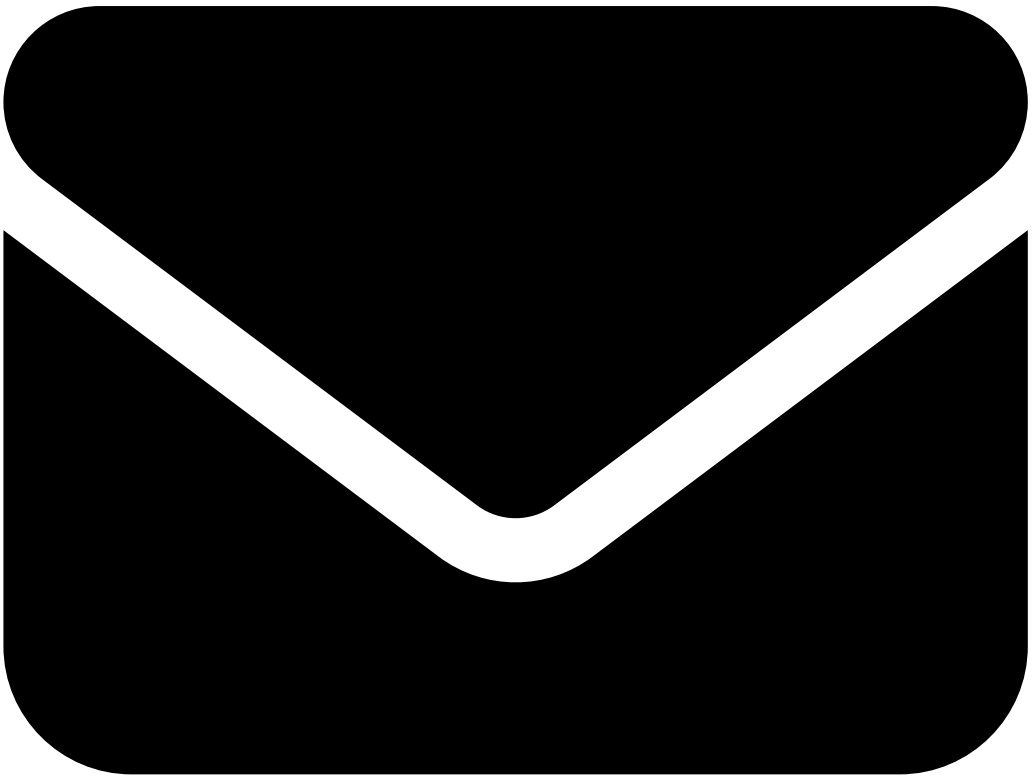
Italian Sweet Potato Gratin with Fontina & Parmesan

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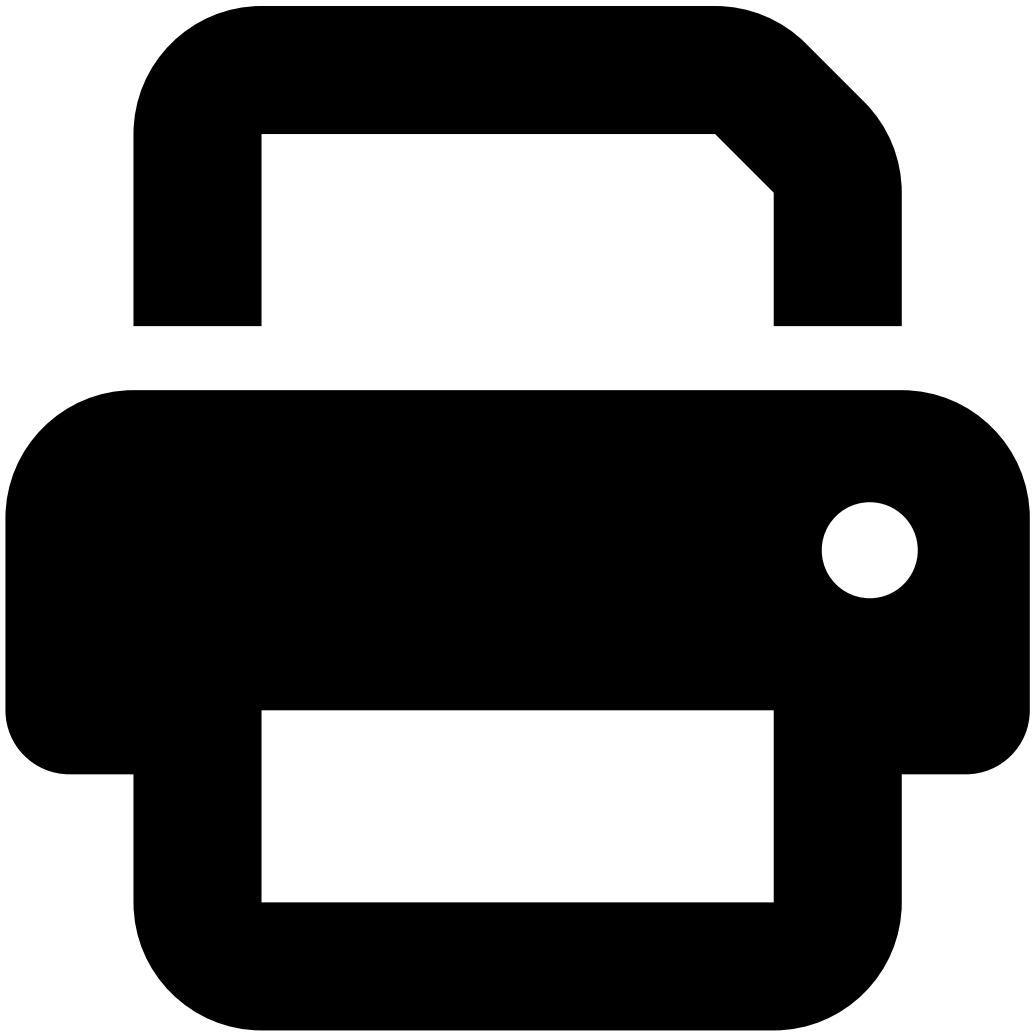
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After spending so many years in the kitchen, I’ve always loved taking a simple ingredient and turning it into something special. This Italian Sweet Potato Gratin with Fontina and Parmesan is my take on a classic comfort-food side dish, with a little Italian inspiration.

Growing up in Italy, sweet potatoes weren’t something I remember having on our family table. We cooked with what we had, and seasonal vegetables were always a big part of our meals. But I love taking an ingredient and giving it an Italian twist.

Thinly sliced sweet potatoes are layered with a creamy garlic and herb mixture, then baked with buttery Fontina and freshly grated Parmigiano Reggiano until tender, golden, and beautifully bubbly. The natural sweetness of the potatoes balances the savory richness of the cheeses.

Whether you’re serving this for Thanksgiving, a holiday gathering, or Sunday dinner, this gratin is a delicious change from traditional sweet potato casseroles. And best of all, it brings a little Italian comfort to the table.

Good to Know: Italian Sweet Potato Gratin with Fontina & Parmesan

Can I make sweet potato gratin ahead of time?

Yes! You can assemble the gratin a day ahead. Prepare the layers, add the cream mixture, cover tightly, and refrigerate. When ready to bake, let it sit at room temperature for about 20–30 minutes before placing it in the oven. Add a little extra baking time if needed.

How do I store leftover sweet potato gratin?

Allow the gratin to cool completely, then transfer leftovers to an airtight container or cover the baking dish tightly. Refrigerate for up to 3–4 days.

Can I freeze sweet potato gratin?

You can, although cream-based gratins may change texture slightly after freezing. For best results, freeze after baking and cooling completely. Wrap well and freeze for up to 2 months. Thaw overnight in the refrigerator before reheating.

How do I reheat sweet potato gratin?

Cover with foil and reheat in a 350°F oven until warmed through, approximately 20–25 minutes depending on the portion.

Remove the foil during the last few minutes to refresh the golden cheese topping.

What cheese can I substitute for Fontina?

Fontina is wonderful because it melts smoothly and has a buttery flavor. Gruyère is a good substitute, as is mild provolone. I recommend keeping the Parmesan because it adds that distinctive Italian flavor.

Can I use a different type of potato?

Absolutely! Yukon Gold potatoes work beautifully in this recipe. You can also combine sweet potatoes and regular potatoes for a delicious layered gratin.

A Few More Recipes You Might Enjoy

If you love comforting Italian-inspired side dishes, here are a few more recipes to explore:

- Italian honey Roasted holiday Vegetables
- Roasted balsamic glazed Brussel sprouts
- Italian Parmesan Roasted Potatoes
- Baked three Cheese appetizer

Kitchen Tools I Recommend

Ceramic Baking Dish

Perfect for baking and serving your sweet potato gratin right at the table.

Mandoline Slicer

Makes slicing sweet potatoes evenly and consistently much easier. Always use the hand guard.

Box Cheese Grater

Freshly grated Fontina and Parmesan melt beautifully in this gratin.

Glass Food Storage Containers

Great for storing leftover gratin and other holiday side dishes.

Let’s Keep in Touch!

If you make this Italian Sweet Potato Gratin with Fontina and Parmesan, I’d love to hear what you think! Leave a comment and a rating below. Your feedback helps other home cooks discover and enjoy my recipes, too.

And don’t forget to follow along for more Italian-inspired recipes from my kitchen to yours!

Italian Sweet Potato Gratin with Fontina & Parmesan

Thinly sliced sweet potatoes layered with a creamy garlic and herb sauce, Fontina, and freshly grated Parmesan. Baked until tender, golden, and bubbly, this Italian-inspired gratin makes a delicious holiday side dish.

- 3 large sweet potatoes, peeled and sliced into thin rounds
- 1 cup heavy cream

- 1 cup whole milk
- 1 1/2 cups shredded Italian Fontina cheese
- 1 cup freshly grated Parmigiano Reggiano
- 2 cloves garlic, minced
- 1 Tbsp. butter, for greasing
- 2 tsp fresh rosemary, finely chopped
- Pinch of freshly grated nutmeg
- salt and pepper to taste

1. Preheat oven to 375°F. Butter a 9-by-9-inch baking dish.
2. Peel the sweet potatoes and slice them approximately ⅛-inch thick using a mandolin or sharp knife.
3. In a saucepan, combine heavy cream, milk, garlic, thyme, rosemary, nutmeg, salt, and pepper. Warm gently over medium-low heat. Do not boil.
4. Arrange half the sweet potato slices in overlapping layers in the prepared baking dish.
5. Sprinkle with half the Fontina and a little Parmesan.
6. Add the remaining sweet potatoes and pour the warm cream mixture evenly over the top.
7. Cover with foil and bake for 30 minutes.
8. Remove the foil, sprinkle with the remaining Fontina and Parmesan, and bake uncovered for another 10–15 minutes, until the potatoes are tender and the top is golden and bubbling.
9. Allow to rest for 10–15 minutes before serving.

Use Italian Fontina Val d’Aosta if available. It melts beautifully and has a wonderful buttery flavor. Slice the sweet potatoes evenly so they cook at the same rate.

Appetizer, Side Dish
Italian
Sweet Potato Gratin