Hassleback Sweet Potato Casserole

3 1/2 pounds sweet potatoes

2 cups heavy cream

1/8 teaspoon black pepper

4 Tablespoons brown sugar

1 1/2 teaspoons kosher salt

1/2 cup flour

3 tablespoons butter, melted

1/4 cup chopped hazelnuts

Slice potatoes thin with a food processor or mandolin.

Bring a large pot of water to a boil over high.

Add sweet potato slices.  Cook 3 to 4 minutes.

Drain and spread in a single layer on a paper towel-lined baking sheet.

Let cool 20 minutes.

Arrange slices, standing vertically on edges, in a lightly greased 13x9" greased baking dish.

Bring cream to a simmer in a saucepan.

Whisk in pepper, 2 T. brown sugar and 1 t. salt.  Cook 10 minutes until thickened.

Pour over potatoes. Cover and chill until ready to bake, up to 1 day ahead.

Stir together flour, butter, 2 T brown sugar, 1⁄2 t. salt and hazelnuts in a bowl.

Cover casserole with foil.  Bake 45 minutes at 350.

Uncover and top with hazelnut mixture. Return to oven, and bake 15 more minutes.

Place under broiler until browned.