



Gratin of Root Vegetables

Cooking tip:

Preparing the vegetables for the gratin is meticulous work because each one needs to be thinly sliced. A mandoline is the ideal tool for achieving uniform thin slices otherwise, sharpen your knife and take your time with the preparation. The cooking time is fairly long but the results are so worth the wait.

For the gratin:

1 large leek, white part only, thinly sliced and sauteed with a little butter and olive oil

1 long narrow butternut squash, peeled, cut in half lengthwise, seeds removed, each half thinly sliced

1 large sweet potato, peeled and thinly sliced

4 large golden potatoes, peeled and thinly sliced

¾ tsp (3 ml) Kosher salt

½ tsp (2 ml) finely ground black pepper

1 cup (250 ml) chicken stock

2 cups (500 ml) heavy cream

2 cloves garlic, minced

1 tsp (5 ml) dried thyme

1 cup (250 ml) shredded Gruyere cheese + ¼ cup (60 ml) for topping

1 cup (250 ml) shredded Parmesan cheese

2 tbsp (30 ml) unsalted butter

Gaggenu Appliances: EB/BO/BX/BOP Ovens
Heating Mode(s): Convection / Bottom Heat Mode
Temperature(s): 375°F

Required Accessories: Gastronorm Roaster Lid or a 9 x 13" oven-proof casserole dish + medium saucepan

Preparation Time: 30 minutes

Cooking Time: 1 hour 15 minutes + 20 minutes standing time

Makes: 8 – 10 servings

To prepare the gratin:

Place the Large Rack on the second rail from the bottom. Using the left control knob, set the oven to **Convection + Bottom Heat** mode. Using the right control knob, preheat the oven to 375°F. Combine the cream and stock with garlic and thyme in a medium sized saucepan and heat over moderate heat until bubbles begin to form at the edge of the pan then set aside. Grease the lid of the Gastronorm Roaster or oven-proof casserole with the softened butter. Arrange a layer of butternut squash and sweet potato in the base of the pan, top with ⅓ of the combined cheese and a layer of potato and leeks. Repeat the layering process ending with a final layer of vegetables.

Pour the heated cream and stock mixture over the vegetables and cover with greased foil. Place the pan in the heated oven and cook for 1 hour or until the vegetables are tender when pierced with a knife. Remove the foil and sprinkle the remaining ¼ cup of Parmesan cheese over the vegetables and continue baking for 10 minutes. Remove the pan from the oven and set aside to rest for 15 minutes before serving.

Tip: Customize the gratin to your liking with a variety of vegetables such as rutabaga, celery root, winter squash, yams or fennel.