

Root Vegetable & Potato Gratin

10 servings

Ingredients:

Extra Virgin olive oil
6 medium Yukon Gold potatoes, peeled
2 cups heavy cream (may substitute low-sodium chicken broth)
2 tbsp minced thyme leaves
2 medium rutabagas, peeled
1 lb butternut squash (neck only), peeled
1 large celery root, peeled
3 tbsp melted unsalted butter
1 cup fresh bread crumbs
3 tbsp freshly grated Parmigiano-Reggiano cheese (optional)
Salt
Freshly ground black pepper

Preparation:

Preheat the oven to 350 degrees. Rub a 9 by 13-inch baking dish with olive oil.

Cut the vegetables into very thin slices (keep the peeled potatoes in a bowl of cold water until ready to cut).

Build a total of 12 layers in the baking dish with the sliced vegetables, in the following manner: a layer of potatoes, then a layer of rutabaga; a layer of potatoes, then a layer of squash; a layer of potatoes, then a layer of celeriac. Repeat for a second round. Drizzle a little of the cream between each layer, making sure to reserve at least 1/2 cup for covering the top of the gratin evenly; also, season lightly with salt, pepper and some of the thyme between each layer. Be sure to press each layer down gently.

Cover tightly with aluminum foil. Place the baking dish on a baking sheet. Bake for about 45 minutes.

Meanwhile, melt the butter in a small sauté pan over medium-low heat. Add the bread crumbs and cheese, mixing well. Remove from the heat.

Remove the gratin from the oven and uncover; position the top oven rack 4 to 6 inches from the broiling element. Preheat the broiler.

Spread the crumb topping evenly across the gratin. Spray the topping lightly with olive oil. Return to the oven for a few minutes under the broiler, just until the gratin is browned and bubbling.

Let sit for at least 5 minutes before serving.