

Root Vegetable Gratin

Serves 4-6

For this recipe you can take advantage of your oven's heat up time to make the béchamel sauce. Allowing the aromatics to steep in the milk and then into the sauce is a great flavor enhancing technique you'll use again and again.

Ingredients

7 Tbsp.	butter
2 cups	milk
1 small	onion, peeled and sliced into quarters
1 each	bouquet garni with 2 bay leaves, 2 thyme sprigs, 2 sage sprigs and 1 parsley sprig
1 clove	garlic, crushed
3 Tbsp.	flour
¼ tsp.	nutmeg, freshly grated
	Kosher salt and freshly ground pepper
½ lb. each	turnip, carrot, parsnip and potato, peeled and cut into thin julienne strips
½ med.	onion, peeled and sliced into ¼ -in. slices
1 cup	bread crumbs
1 Tbsp.	sage leaves, minced

Method

Oven Temperature: 380-425 degrees

Use 1 Tbsp. of the butter to butter a 2 quart gratin dish.

Flame Height: 3.4

Place milk, onion, bouquet garni and garlic in a saucepan set in the **center** of the oven for 30 minutes.

In another saucepan set just inside the **doorway**, melt 4 Tbsp. of the butter. Stir in the flour and cook for 1-2 minutes. Whisk in the hot milk mixture and cook until thickened, whisking occasionally for 10 minutes, until the béchamel coats the back of a spoon and is silky. Strain and season with nutmeg, salt and pepper.

Flame Height: 2.8

Cover the gratin lightly with foil and bake in the **center** of the oven for 30-35 minutes, rotating the dish 180 degrees after 15 minutes.

Flame Height: 4

Remove the foil and continue to bake for 5 minutes or until the gratin is bubbling and golden brown.



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