

HAZELNUT ROOT GRATIN

SERVES: 6

INGREDIENTS

Hazelnut Topping:

- 1/2 cup hazelnuts
- 2 tablespoon olive oil
- 1/2 cup panko breadcrumbs
- salt and pepper
- 1/2 cup grated parmesan

Gratin:

- Butter for baking dish
- 4 lbs root vegetables (3 carrots, 2 small rutabagas, and 12 small white potatoes), sliced evenly (about 1/16 inch)
- Salt and pepper
- 1 1/2 cup heavy cream
- 1/2 cup chicken stock
- 4 cloves of garlic, smashed
- 3–4 sprigs of thyme
- 1 small sprig of rosemary
- Pinch of grated nutmeg

METHOD

Preheat oven to 400°F.

Hazelnut Topping:

1. Heat 2 tablespoons of olive oil in a small skillet over medium high heat. Add breadcrumbs and season with salt and pepper. Cook, stirring occasionally, until golden brown – about 5 minutes. Transfer to a small bowl and set aside to cool.
2. Spread hazelnuts on a cookie sheet and toast in the oven for 5-7 minutes, taking care not to burn. Remove most of the skins from the hazelnuts by rolling them in a dry, clean dish towel. Chop coarsely and allow to cool.
3. Once the breadcrumbs have cooled, add the toasted, chopped hazelnuts, and parmesan. Taste and season with a pinch of salt and pepper, then stir to combine. Set aside.

Gratin:

1. Combine heavy cream, stock, garlic, thyme, rosemary, nutmeg, and a pinch of salt and pepper in a small saucepan. Bring to a simmer over medium heat, then reduce heat and simmer for about 5 minutes. Remove thyme, rosemary, and garlic.
2. Toss vegetables in a large bowl with plenty of salt and pepper. Butter an 8×8 square baking dish. Arrange the vegetables in the dish in layers. Pour the cream mixture over top. Lay a sheet of parchment paper over the top of the gratin and bake for 50 minutes, until you can easily pierce the vegetables all the way through with a fork.
3. Remove the parchment paper and sprinkle the hazelnut topping over the dish. Return it to the oven and bake for 6-7 more minutes, just until the topping is golden brown. Remove from the oven and let cool for 15 minutes before serving.