

Celery root and sunchoke gratin

1 clove garlic
1 tablespoon unsalted butter, softened
6 ounces celery root, peeled (about 1/2 medium)
6 ounces sunchokes, peeled (about 6 medium)
2 cups chicken stock
1/4 cup heavy cream
2 teaspoons fresh thyme, minced
salt and pepper
3/4 cup Gruyere cheese, grated
Special equipment: 2 (6- inch) gratin dishes

Preheat the oven to 400 degrees F. Cut the clove of garlic in half and rub the garlic over the inside of each gratin dish. With a pastry brush, coat the inside of the gratin dishes with the butter. Slice the celery root and the sunchokes lengthwise 1/8 of an inch thick on a mandoline. In a large saucepan, bring the chicken stock to a simmer and cook the celery root and sunchokes in the stock until they are both tender. Drain the vegetables and set them aside. Reduce the stock to a glaze, add the heavy cream and thyme, and season with salt and pepper. Simmer for 2 minutes. To assemble in the crocks: Alternate layers of celery root and sunchokes into each gratin dish. Drizzle some of the heavy cream on each layer as you go. Trim the vegetables to fit the dish as necessary. When the gratin dishes are filled, press down the vegetables to fit them tightly into the gratin dishes and sprinkle the cheese on top. Bake in the oven until the cheese is golden brown and the cream is bubbling out the sides, about 20-25 minutes. Let the gratin cool for 7-8 minutes and serve.

Yield: 2 servings

Prep Time: 15 minutes

Cook Time: 40 minutes

Inactive Prep Time: none

Ease of Preparation: easy

Thank you for using our recipes, we hope you enjoy it.

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