

# root vegetable gratin with Gruyère

1 Tbs. unsalted butter

3 garlic cloves, minced

3 cups heavy cream

Salt and freshly ground pepper, to taste

$\frac{1}{4}$  tsp. freshly grated nutmeg

1 lb. parsnips, peeled, sliced  $\frac{1}{8}$ " thick

1 lb. sweet potatoes, peeled, sliced  $\frac{1}{8}$ " thick

1 lb. celery root, peeled, sliced  $\frac{1}{8}$ " thick

8 oz. Gruyère cheese, shredded

1 Tbs. minced fresh thyme

3 Tbs. minced fresh flat-leaf parsley

Preheat oven to 400°F. Butter 3-qt. baking dish.

In large saucepan over medium heat, melt butter. Add garlic; cook 1 minute. Add cream, salt, pepper and nutmeg; heat just until bubbles form around edges of pan, about 5 minutes. Remove from heat; let stand 10 minutes.

Arrange a layer of parsnips, slightly overlapping, in prepared dish. Arrange a layer of sweet potatoes on top, then a layer of celery root. Pour half of cream mixture over celery root; sprinkle half of cheese, thyme and parsley on top. Repeat with remaining ingredients. Cover dish with foil, place on baking sheet and bake 1 hour. Remove foil; lightly press gratin down with spatula. Continue baking until vegetables are tender and top is golden brown, 15–30 minutes more. Let stand 15 minutes before serving. Serves 12–15.