



## **PARSNIP, POTATO AND PEAR GRATIN SERVES 8**

3 large parsnips peeled, cut on a bias	2 shallots, minced
3 Russet potatoes peeled, sliced 1/4" thick	1 1/2 C heavy cream
3 pears (about 1 #), peeled and sliced	2 T butter
1/2 lemon, juiced	2 C Gruyere, grated
3/4 C Parmesan, grated	3 T fresh thyme leaves
kosher salt, pepper and nutmeg to taste	

*Preheat oven to 400° F. Butter a 9 x 13 pan.*

**Prepare the dairy:** In a medium sauce pan over medium high heat sauté shallots with butter for 3 minutes. Add cream, thyme, nutmeg and lemon juice and bring to a boil. Remove from heat.

**Assemble the gratin:** Begin layering starting with 1/3 of the potatoes and parsnips, 1/2 of the pears, then 1/3 of the cheese. Continuing to make one more layer and finishing with the last 1/3 of parsnips and then cheese. Pour the infused dairy over the top. Make sure to salt and pepper between each layer.

**Bake the gratin:** Put in oven for about 40 minutes or until golden brown on top and parsnips are fork tender. Remove from heat and allow to rest for 8 minutes.

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