



CLONAKILTY

ROOT VEGETABLE GRATIN WITH CRÈME FRAÎCHE AND GRUYÈRE





Root Vegetable Gratin with Creme Fraiche and Gruyère

Recipe by Chef Eunice Power

Ingredients

- 1 kg of peeled and trimmed root vegetables, choose a selection from carrot, celeriac, parsnip, sweet potato, squash (I know it's not a root vegetable!)—the more variety, the better
- A knob of butter
- A clove of garlic
- A few sprigs of thyme
- Maldon sea salt and black pepper



- 500g Irish Yogurts Clonakilty Half Fat Crème Fraîche (2 tubs)
- 100g white wine
- 200g Gruyère

Directions

- Preheat the oven to 200°C
- Finely chop the garlic and mix with the butter, then smear the bottom and sides of a gratin dish with the garlic butter
- Use your food processor with the grating attachment and grate the Gruyère, then set it aside in a bowl. Next, grate the vegetables and set aside in a large bowl, ensuring the vegetables are mixed up
- In a third bowl, mix the crème fraîche and wine. Add the crème fraîche and white wine, along with a 2/3rds of the grated gruyere to the bowl and combine with the grated vegetables, season well with salt and pepper
- Transfer to the gratin dish, scatter some thyme leaves, and the remainder of the grated Gruyère. Then loosely cover the dish with tin foil, ensuring the sides are sealed but allowing room on top so that the cheese doesn't stick to the foil
- Bake in the oven for 30 minutes, then remove and bake for a further 15 minutes uncovered. Allow to rest for 15 minutes before serving. Alternatively, allow it to cool, cover, then refrigerate. Reheat the next day, cover with foil, and reheat at 150°C for 30 minutes