



CLONAKILTY

WINTER VEGETABLE GRATIN



Courtesy of EasyFood

Winter Vegetable Gratin

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Method

- Preheat the oven to 180°C/160°C fan/gas mark 4
- Bring a large pot of water to the boil. Add the broccoli, cauliflower and Brussels sprouts and cook for 2-3 minutes until the broccoli turns vibrantly green
- Transfer the vegetables to a large bowl of iced water for two minutes, then drain and place in a large casserole dish
- Heat the olive oil in a saucepan over a medium-high heat and cook the onions for 4-5 minutes until golden and soft, stirring occasionally. Season with salt and black pepper.
- Reduce the heat to medium-low heat and add the butter. Once melted, gradually mix in the flour, whisking constantly. Continue cooking and whisking for 1-2 minutes
- Gradually add the milk, whisking constantly until smooth. Stir in the Irish Yogurts Clonakilty Half Fat Crème Fraîche and whisk for two minutes until completely smooth
- Remove the saucepan from the heat and stir in the mustard, half of each of the cheeses and some salt and black pepper to taste
- Pour the sauce over the vegetables, then top with the remaining cheese. Melt the butter for the topping in a microwave-safe bowl, then stir in the breadcrumbs until combined. Sprinkle over the top of the gratin
- Bake for 20-25 minutes until golden on top and bubbling around the edges



Ingredients

- 300g broccoli, chopped into florets
- 350g cauliflower, chopped into florets
- 220g Brussels sprouts, quartered
- 1 tsp olive oil
- 2 onions, sliced
- Salt and black pepper
- 60g butter
- 60g plain flour
- 250ml milk, at room temperature
- 120ml Irish Yogurts Clonakilty Half Fat Creme Fraiche
- ½ tbsp Dijon mustard
- 120g Gruyère, grated
- 120g Gouda, grated
- 20g butter
- 50g breadcrumbs