



SUMMER VEGETABLE AU GRATIN

Serves 8

1 pound new potatoes *
1 large head fennel *
2 cups cauliflower florets *

2 Tablespoons butter *
½ cup heavy cream *
1/8 teaspoons fresh grated nutmeg
Salt and Pepper

¾ cup freshly grated Parmesan cheese
2 Tablespoons finely chopped fennel fronds *

Preheat oven to 400 degrees. Grease an 8 x 8 inch casserole.

Boil 2 quarts water in a medium saucepan. While water is heating, wash and slice potatoes thinly, but do not peel. Drop into water and boil gently for 5 minutes. While potatoes are cooking, cut bulb of fennel into thin slices. Add to boiling water and cook another 5 minutes. While fennel is cooking, cut cauliflower into slices and add to water. Cook another 3 minutes. Drain.

In the same saucepan, melt the butter, add the cream and cook over medium heat for 6 minutes. Cream will bubble up – do not allow to boil over. Add salt, pepper and nutmeg while cream is cooking.

Layer the vegetables into the casserole, then pour the seasoned cream over. Sprinkle top with the Parmesan cheese and chopped fennel fronds. Bake for 20 – 25 minutes until lightly browned and bubbling.

All * items available at Chicago's Downtown Farmstand

