



SWEET POTATO, TURNIP AND WILD MUSHROOM GRATIN

For a perfect result, let the gratin rest for 10 minutes after cooking.

8 SERVINGS

2 cups heavy cream
1 1/4 teaspoons ground cinnamon
1/4 teaspoon freshly grated nutmeg
Kosher salt and freshly ground black pepper to taste
3 medium sweet potatoes, peeled and sliced 1/8 inch thick
2 medium turnips, peeled and sliced 1/8 inch thick
2 cups of Shiitake and morel mushrooms roasted and chilled
(toss cleaned mushrooms with 2tbs Olive oil, salt and pepper, use grilled vegetable program to roast the mushrooms)
1/2 C shredded Parmesan Reggiano

PREPARATION:

1. Step: Select " Potato Gratin" program on the Combi and start preheat.

2. Step:

Whisk together the cream, cinnamon, nutmeg, salt and pepper until smooth.

3. Step:

In a 2-inch half size hotel pan, arrange an even layer of sweet potatoes and turnips.
Drizzle with a 1/4 cup of the cream, sprinkle with 1/2 cup of roasted mushrooms.
Repeat process to make 8 to 10 layers. Press down on the layers to compact.
Sprinkle Parmesan evenly on top layer.

4. Step:

Bake Gratin in the Combi, at program end remove the Gratin and let it rest for 10 minutes.

