

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)

½ 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 tu
Drizzle with a ¼ cup of the cream, sprinkle with ½ cup of roasted m
Repeat process to make 8 to 10 layers. Press down on the layers to
Sprinkle Parmesan evenly on top layer.
4. Step:
Bake Gratin in the Combi, at program end remove the Gratin and let it rest for