

Swede & potato gratin



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Serves: 6

Preparation: 25 minutes

Cooking: 1 hour 10 minutes

olive oil, for greasing

600g swede, peeled, halved and thinly sliced

600g Desiree potatoes, thinly sliced

6 green onions, thinly sliced

175g Gruyère cheese, grated

300ml cream

salt and ground black pepper

1. Preheat oven to 200°C. Brush a 6 cup shallow ovenproof dish with oil to grease.
2. Arrange half the swede, potatoes, green onions and cheese in prepared dish. Reserve remaining cheese and repeat using remaining swede, potato and green onions.
3. Whisk cream and salt and pepper to taste in a jug until well combined. Pour mixture over vegetables, gently shaking dish to allow cream to run between vegetables.
4. Cover with foil and bake for 1 hour. Remove foil, sprinkle over remaining cheese and bake for a further 10 minutes or until golden and tender. Serve with roast meat or chicken.