# DeLille
### ESTABLISHED 1992

# Root Vegetable Gratin
## from Chef Taylor Kinnebrew, The Restaurant at DeLille

## Recommended Pairing: 2021 Red Willow Syrah

## Ingredients

- 1 – Celeriac, peeled
- 1 – Rutabaga, peeled
- 1 – Turnip, peeled
- 2 – Sweet Potato, peeled
- 4 – Russet Potato, peeled
- 1 Cup – Gruyere, grated (plus some for topping)
- 1 Cup – Fontina Cheese, grated (plus some for topping)
- 2 Cup – Parmesan, grated (plus some for topping)
- 2 Tbs – Rosemary, chopped
- 2 Tbs – Thyme, chopped
- 1 to 2 Cup – Heavy Cream
- Kosher Salt to Taste
- White Pepper to Taste

## Instructions

Serves 8
Approximate total time: 2.5 hours
Working time: 30-45 minutes

- Preheat oven to 375°F. Lightly grease or spray the inside of a 9" x 9" baking pan. Using a mandolin slicer, cut each vegetable into 1/8" thin slices and keep in separate piles. In a bowl, combine all grated cheeses and mix.

- Start with a layer of russet potatoes, shingle them into a layer of the baking pan so they overlap slightly. Sprinkle a pinch of salt, white pepper, and herbs, a drizzle of cream, and a light dusting of mixed cheeses over the potato layer.

- Repeat previous step using a different root vegetable every time. Before adding the seasonings, gently press the shingled layer of new vegetables down to help keep the gratin even and flat. I like to build our gratin by layering: russet potato, celeriac, sweet potato, turnip, rutabaga, and then repeating the same format until all the vegetables have been used.

- Once all the vegetables have been used, add remaining cheese and herbs and any additional topping to the top of the gratin to form an extra thick layer. Cover the pan with foil and bake for 45 minutes. Remove foil and test doneness with a toothpick; it should go in without much effort. If vegetables are still too firm, replace the foil and continue to bake in 5-10 minute intervals, checking in between for doneness.

- Once the toothpick goes in without much effort, remove the foil, change oven to high broil, and continue to bake until cheese melts and caramelizes on top, about 3-5 minutes.

- Remove from oven, allow to cool 10 minutes and serve.