

SEASONAL RECIPE FROM PACT FOOD GROUP



GRATIN OF CARROTS & ROOT VEGETABLES

Ingredients

500g waxy potatoes - sliced wafer thin
1 small parsnip, sliced wafer thin
3 plump garlic cloves, thinly sliced
1 tbsp chopped fresh rosemary
284ml carton of double cream
150ml semi-skimmed milk
350g carrots, sliced wafer thin
50g hard cheese, grated

1. Preheat oven to 180°C / gas mark 4 / fan oven 160°C and butter a shallow ovenproof dish. Layer the potatoes, then the parsnip in the bottom of the dish with two of the sliced garlic cloves and sprinkle over a little salt and half the rosemary. It's best to keep the potatoes buried under the other vegetables because they go black if they are on top of the gratin.
2. Pour the cream and milk into a large saucepan: add the rest of the rosemary and garlic, the carrots and a little seasoning. Bring to the boil, then turn the heat down to the lowest it will go and simmer for 3 minutes.
3. Pour the carrots and cream over the other vegetables, and spread the carrots out. Sprinkle over the grated cheese, cover with foil and bake for 40 minutes. Remove the foil and bake a further 20 minutes until golden and bubbly.