



Vegetable Gratin

 Serves 4

Recipe by Libby McKay at Eat Well Tasmania

INGREDIENTS

- 4 cups of vegetable, thinly sliced
- 2 cloves garlic, crushed
- 3/4 cup double cream
- 1 cup whole milk (or dairy free alternative)
- 1 tsp ground spice
- 1/2 cup cheese, coarsely grated
- 1 tbsp butter or olive oil
- Leftover cooked chicken (however much you have leftover* optional)
- 1/2 cup of fresh herbs to garnish
- 1/3 cup of bread crumbs (optional)

DIRECTIONS

1. Preheat oven to 170°C
2. Cut your vegetables into quarters. Thinly slice, approximately 2mm thickness. A mandoline is a great option to achieve an even result (it is useful to cut medium-sized thin discs, for layering)
3. Gently warm in a saucepan the milk, cream, garlic, spice and bring to a simmer. Place a lid over the pan and leave to gently cook for 3 mins. Rest off the heat for 5 mins
4. Place the vegetables into a gratin dish and place slices overlapping each other, achieving an even surface when completed. Pour milk & cream mix over the vegetable slices making sure you have equal distribution to the base of the dish. Scatter with grated cheese (option to also scatter topping with bread crumbs if desired for a crunchy topping) and bake in the oven for 25 minutes or until top is evening caramelised and liquid is bubbling around the edges.
5. Allow to rest for 5 mins. Serve. Sprinkle with fresh herbs.
6. Storage (Too Good To Waste)
7. Fridge 3 - 4 days
8. Freezer 3 - 4 months



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