



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 3 mm thick

2 medium turnips, peeled and sliced 3 mm 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)

1/2 cup shredded Parmesan Reggiano

PREPARATION:

1. Step:

Select "Potato Gratin" programme on the combi steamer and start preheat.

2. Step:

Whisk together the cream, cinnamon, nutmeg, salt and pepper until smooth.

3. Step:

In a 65 mm tray, arrange an even layer of sweet potatoes and turnips.

Drizzle with a 1/4 cup of the cream, sprinkle with 1/2 cup of roasted mushrooms.

Repeat process to make 8 to 10 layers. Press down on the layers to compact.

Sprinkle Parmesan evenly on top layer.

4. Step:

Bake gratin in the combi steamer, at programme end remove the gratin and let it rest for 10 minutes.

