

POTATO-TURNIP GRATIN

1 Tbsp. butter, at room temperature
4 lb. Yukon gold potatoes
500 ml. half-and-half cream
3 cloves garlic, sliced
2 tsp. salt
¼ tsp. freshly grated nutmeg
2 lb. rutabaga or turnips
Freshly ground black pepper
1 cup freshly grated Parmesan cheese

1. Grease a 9" x 13" baking dish or large casserole with butter. Peel potatoes and slice very thinly (1/8" or less) using a mandolin or sharp knife.
2. Place potatoes in a wide saucepan with cream, garlic, salt and nutmeg. Cream should come up to just below surface of potatoes; if not, add more cream or a bit of water. Bring just to a simmer over medium heat. Remove from heat and let cool a bit. Drain, reserving potatoes and cream separately.
3. Meanwhile, quarter, peel and slice turnips into similar-sized pieces as potatoes.
4. Preheat oven to 400 degrees F. Use tongs to place about 1/3 of potatoes into prepared dish. Layer half of turnips on top. Season with a bit of salt and pepper. Repeat layering of vegetables, ending with a potato layer.
5. Pour enough of reserved hot cream mixture over potatoes so that it comes up to just below surface of potatoes. Cover baking dish with foil, place on a baking sheet and bake 40 minutes. Remove foil, sprinkle evenly with Parmesan and bake another 5 to 15 minutes or until golden brown and vegetables are tender. Let stand 15 minutes before serving. This can be made in advance, cooled and refrigerated up to 2 days. Reheat, covered, at 350 degrees F for about 30 minutes.

Serves 8 to 10.