

CALCAREOUS

VINEYARD



Root Vegetable Gratin

Recipe by Calcareous Executive Chef Steven Smeets

This succulent seasonal side dish was added to our winery's culinary menu this fall, and guests can't stop talking about how much they love it. What we love is how well it pairs with all of the wines on our tasting flight, and is such a versatile side dish alongside anything from poultry to pork or beef. Knowing that you, our members, are busy planning cozy Sunday suppers and annual holiday feasts, sharing this recipe with you seemed like the right thing to do. Enjoy!



Ingredients

- 1 celery root (celeriac), peeled
- 2 parsnips, peeled
- 2-3 large carrots, peeled
- 4-5 red potatoes, skins on
- 2 large shallots, sliced
- 1 Tbsp butter
- 1 qt heavy cream
- 1 tsp chopped fresh thyme
- 1 tsp chopped fresh rosemary
- ½ tsp granulated garlic/garlic powder
- 1 tsp salt
- ½ tsp freshly cracked pepper
- 1 cup grated parmesan plus more for topping

Procedure

Using a mandoline, a sharp chefs knife, or food processor, slice vegetables ⅛ inch thick. In a large pot or Dutch oven with lid, sauté shallots in butter over medium heat until softened. Reduce heat to medium-low and add the cream, herbs, garlic, salt, pepper, and vegetables. Stir to combine, then cover and simmer gently until vegetables are almost cooked through but still hold their shape (al dente). Remove from heat, gently stir in the parmesan, and season to taste. Transfer to a buttered casserole dish or individual ramikins.

(If doing ahead, cover casserole or ramikins and refrigerate up to two days. Rewarm in a 350°F oven for 20-30 minutes before proceeding.)

Top with more parmesan and bake at 450°F for 20 minutes until the top has browned and the vegetables are fork tender. Let cool 10 minutes before serving. Enjoy alongside your favorite Calcareous wine.