

ROASTED CAULIFLOWER, LEEK, AND RUSSET AU GRATIN WITH PERSILLADE DRIZZLE

PAIRED WITH 2016 JOIE DE VIVRE | YIELDS 6 SERVINGS

INGREDIENTS

4 cups Cauliflower, chopped small
3 tablespoons Olive Oil
½ teaspoon Salt, kosher
¼ teaspoon Black Pepper, freshly ground
2 cups Russet Potato, peeled, diced 1/2 inch
½ cup Leek, white only, sliced
12 ounces Heavy Cream
1 teaspoon Fresh Thyme, minced
Salt and Pepper as needed
1½ cup Sharp Provolone, shredded
½ cup Sharp White Cheddar, shredded
1 cup Panko Breadcrumbs
2 tablespoons Butter, melted
½ teaspoon Paprika
½ teaspoons Garlic Powder

METHOD

1. Preheat the oven to 400°F.
2. In a large bowl, combine the cauliflower, olive oil, salt and pepper. Spread on a sheet tray in a single layer and roast in the oven until golden brown, about 15 minutes.
3. Grease an oven-proof dish with pan spray or butter. Layer ½ the roasted cauliflower then ½ the leek, then the russet potato and sprinkle with salt and pepper. Repeat the cauliflower, leek and potato layering with salt and pepper.
4. Pour heavy cream over layered vegetables.
5. Sprinkle provolone and cheddar over the vegetable mixture then cover with foil and bake for 45 minutes.
6. Uncover and cook for 15 minutes.
7. Meanwhile, combine breadcrumbs, butter, paprika, garlic powder and season with two pinches of salt and one pinch of pepper.
8. Spread breadcrumb mixture over the top of the gratin and return to the oven for 10 minutes until the crumb is golden brown.
9. Remove gratin from the oven and rest for 5-8 minutes.
10. Serve with a small amount of persillade drizzled on top.

PERSILLADE INGREDIENTS

½ cup Italian Parsley
3 Garlic Cloves
2 ounces White Balsamic Vinegar
¾ cup Olive Oil
½ teaspoon Kosher Salt
¼ teaspoon Black Pepper, freshly ground

METHOD

1. Combine the parsley, garlic and vinegar in a food processor until chopped fine.
2. Drizzle in the olive oil while pulsing 5-6 times.
3. Season and chill until needed.