

Root vegetable gratin

SERVES 10 TO 12 | 2 HOURS

We love the earthy, sweet flavor of the root vegetable combination in this cheesy gratin, but you could also go with the classic all-potato version (use 5 large potatoes, about 3½ lbs. total, in place of the celery root and parsnips).

2 cups heavy cream

1 tsp. kosher salt

½ tsp. freshly ground nutmeg

3 large russet potatoes (about 2 lbs.), peeled and thinly sliced

2 medium parsnips (about 10 oz.), peeled, trimmed, and thinly sliced

1 large shallot, thinly sliced

1 medium celery root (about 15 oz.), peeled, halved, and thinly sliced

8 oz. Italian-style fontina cheese, coarsely shredded

- 1. Preheat** oven to 325°. In a small saucepan, bring cream, salt, and nutmeg to a simmer. Remove from heat and set aside.
- 2. Lay** half the potatoes evenly in a shallow 2½-qt. baking dish, followed by half the parsnips and all the shallot and celery root. Top with half the cheese. Add remaining parsnips, then remaining potatoes. Pour warm cream over vegetables. Sprinkle evenly with remaining cheese.
- 3. Bake** until bubbling, golden brown, and tender when pierced, about 1¼ hours. Let stand 10 minutes before serving.

Make ahead: Up to 2 days; reheat at 325° until center is warm, about 30 minutes.