



### WINTER GRATIN - (WITH POTATOES, BEETROOT, AND SWEET POTATOES)

Serves 4 as a side dish / for a casserole dish (about 2-liter capacity), greased with butter  
Preparation time total: 2 hrs. / Preparation: 30 min. / Baking: 1 ½ hrs.

#### INGREDIENTS:

600 g	starchy potatoes
200 g	sweet potatoes
200 g	raw beetroot
1	red onion
2 ½ dl	light cream
1 dl	milk
1	garlic clove
1 ½ tsp	Sirocco vegetable bouillon
1	bay leaf
a pinch of	nutmeg
a pinch of	pepper
50 g	semi-hard cheese
2 springs	thyme

#### PREPARATION:

Peel the vegetables and cut them into slices about 3 mm thick. Put the light cream, milk, and potato slices into a saucepan. Crush the garlic clove, add it together with the bouillon, bay leaf, nutmeg, and pepper, and bring to a boil. Simmer the potatoes for about 5 min. until the potato starch thickens the liquid. Remove from heat and let cool slightly. In a casserole dish, layer the potato slices with the sweet potatoes, beetroots, and onions. Coarsely grate the cheese, spread it over the vegetables together with the thyme leaves and the thickened liquid from the saucepan.

Baking: Preheat oven to 160° C. Cover casserole dish with aluminum foil and place on a rack in the lower half of the oven. Bake for about 1 ½ hours, removing the foil for the last 30 min.

**Exclusive Sirocco tip:** Use grated Parmesan instead of semi-hard cheese.