

SWEET POTATO & TURNIP GRATIN

Ingredients

3 medium Purple-top Turnip
4 medium Sweet Potato
2 Cups Grated Gruyere cheese
2 Cups Cream
½ teaspoon Nutmeg
Salt and Pepper

Directions

Peel and slice into rounds no more than a ¼ inch the Sweet Potato and Turnip.

Grease a baking dish and then arrange Sweet Potato slices on the bottom layer.

Sprinkle with a little Salt, Nutmeg and Grated Cheese before arranging the Turnips.

Sprinkle a little Salt, Nutmeg and Grated Cheese over the Turnip layer then drizzle a third of the Cream.

Begin repeating the process starting with Sweet Potato and continue until you have filled the baking dish.

Top with Grated Cheese and Breadcrumbs before dotting with Butter.

Bake at 350 for 1 hour, then remove foil and brown the top for a further 20 minutes.

Let rest before serving.