

# TURNIP GRATIN

---

## Ingredients

2 # Turnips (about 5 Medium)  
1 Cup Heavy Cream + 2 Tablespoons  
1 Tablespoon A.P. Flour  
2 teaspoons Fresh Thyme, minced  
1 Clove Garlic, minced  
¼ teaspoon Lemon Zest  
¼ teaspoon Ground Nutmeg  
Pinch of Cinnamon  
Salt & Pepper  
2 Tablespoons Butter  
1 Cup Breadcrumbs  
3 Tablespoons Sliced Almonds  
2 Tablespoons Fresh Parsley

## Directions

Peel and slice Turnips 1/8 inch thin. Layer in a casserole dish.

Combine Cream, Flour, Thyme, Garlic, Zest, Nutmeg & Cinnamon in a pot and simmer for 3 minutes or until tender. Transfer to a casserole dish, cover with foil and bake at 350F for 35-40 minutes.

Uncover and continue baking until Cream mixture is slightly thickened and top is golden brown, about 10 more minutes.

TOPPING: Melt Butter over medium heat in a sauté pan and add Breadcrumbs, Almonds and remaining Thyme. Stir until well toasted then add Parsley. Sprinkle over Turnip Gratin to serve.