

Root Vegetable Gratin

Yield: 5 min

Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-rutabaga-recipe>

Ingredients:

- butter for the baking dish
- 39 ounces turnips peeled, halved, and very thinly sliced
- 5 1/2 ounces celeriac peeled, halved, and very thinly sliced
- 1/2 pound rutabaga peeled, halved, and very thinly sliced
- 1 1/2 pounds waxy potatoes peeled, halved, and very thinly sliced
- 1 heavy cream scant cup
- 6 tablespoons crème fraîche or sour cream
- 1 cup whole milk
- 1 1/2 cups grated Gruyère or medium cheddar
- sea salt
- freshly ground pepper

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 65 milligrams
4. Fat: 22 grams
5. Fiber: 10 grams
6. Protein: 18 grams
7. SaturatedFat: 13 grams
8. Sodium: 530 milligrams
9. Sugar: 17 grams

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