Ramping Chefs

Parsnip Potato Gratin

**Season:** Autumn/Winter  
**Type:** Main  
**Difficulty:** Medium  
**Serves:** 6 or 15 tastes  
**Fresh from the garden:** Parsnip, potatoes, onions  
**Recipe Source:** www.tasteofhome.com

### Equipment:
- Knives  
- Chopping board  
- Vegetable peeler  
- Spoon measures  
- Cup measures  
- Whisk  
- saucepan  
- wooden spoon  
- Oven proof dish  
- foil

### Ingredients:
- Olive oil spray  
- 4 large potatoes, peeled and THINLY sliced  
- 4 onions, peeled and THINLY sliced  
- 3 parsnips, peeled and THINLY sliced  
- 1 ½ cups grated tasty cheese  
- 1 tablespoon plain flour  
- ¾ teaspoon salt  
- ¼ teaspoon pepper  
- 500 mls cream

### What to do:
- Pre-heat oven to 200*c  
- Lightly spray an oven proof dish with oil  
- Prepare vegetables as above  
- In a small saucepan combine the flour, salt, pepper and gradually whisk in the cream  
- Place over heat and bring to the boil, stirring.  
- Remove from heat and set aside  
- Layer the potatoes, onions and parsnips and ¾ cup of the cheese into the baking dish  
- Pour over the sauce and sprinkle with remaining cheese  
- Cover with foil and bake for 30 minutes  
- Uncover and bake until top is golden brown

**Note:** It is VERY important to cut the vegetables THINLY otherwise they will not cook through.