



COLBY WINTER ROOT VEGETABLE GRATIN

<https://www.mainland.co.nz/recipe/colby-winter-root-vegetable-gratin-.html>



PREP TIME
20 MINS

COOKING TIME
35 MINS

SERVES
4

The perfect rustic wintery dish, our Colby vegetable gratin is bursting with flavour featuring yellow saffron cheese sauce. Best eaten from a bowl, but have a napkin at the ready as the bubbling cheese sauce may drip over in your mouth! Savour the taste with a warm syrah and you won't want to leave the house.

Ingredients

- 2 parsnips, peeled and cut into sticks
- 2 carrots, peeled and cut into sticks
- 2 medium sized orange kumara, cut into bite sized pieces
- 8 baby potatoes, quartered
- 1 red onion, peeled and cut into wedges
- Spray olive oil
- Salt and freshly ground black pepper to taste
- 40g Mainland Natural Butter
- 1/4 cup flour
- 2 cups milk
- Pinch of saffron threads
- 1 cup of grated Mainland Colby Cheese, plus extra for the top
- 3 slices ciabatta bread, finely cubed and pan fried with olive oil
- 1 tbsp fresh rosemary leaves

Method

1. Preheat oven to 180°C.
2. Place prepared vegetables in a single layer on a large roasting tray lined with baking paper. Spray with olive oil and season with salt.
3. Roast for 25 minutes until just tender.
4. Meanwhile heat butter in a medium saucepan then add flour and cook for 2-3 minutes or until pale golden and sandy in texture.
5. Simmer milk and saffron for 2 minutes to release the flavour and colour. Gradually add milk to the flour mixture, stirring constantly until smooth and thickened.
6. Stir in Mainland Colby Cheese and saffron threads and cook a further 2 minutes then season to taste.
7. Spoon the cheese sauce over the vegetables and top with extra grated Colby cheese, the ciabatta crumbs and rosemary.
8. Grill for 4-5 minutes until golden and bubbling.