

Besotted Gourmet



Harukei Turnip Gratin, Serves 4

Prep Time: 10 Minutes

Simmering Time: 25 Minutes

Total Time: 35 Minutes

Ingredients:

1 Cup Heavy Cream

1 Cup Whole Milk

1 Cup Harukei Turnips, sliced into discs

2 Tbls. Fresh Horseradish

1 Tsp. Dried or Fresh Rosemary

Salt & Pepper to taste

Preparation:

Heat the cream and milk in a large sauce pan over medium-high heat.

Add the sliced harukei turnips and cook for 5 minutes. Turn the heat down to medium. Add the horseradish and the rosemary, cover the sauce pan, and let cook for 20-25 minutes, until the turnips are tender, stirring occasionally.

Uncover the turnips once, divide between four plates, remind yourself that anything tastes good drowned in cream, serve, and enjoy!