



### **Potato, Celeriac and Swede Gratin**

This is a test of your precision slicing!

It's also a delicious dish, the potato carbs are lightened by the swede and celeriac and give additional juiciness and flavour. The cream is optional and you could substitute coconut milk for a non-dairy alternative.

It can be frozen either whole or in portions and re-heated in an oven or microwave.  
Serves 5 - 6

100g swede  
100g celeriac  
300g floury potato  
1 onion – finely sliced  
1 small clove garlic  
A few sprigs of thyme  
200ml vegetable stock  
50ml double cream (optional)  
Salt and pepper

Set the oven to 190C/350F/Gas5.

Thinly slice the potato, celeriac and swede. Place a layer of slightly overlapping potato on the bottom of a deep ovenproof dish. Sprinkle over some of the onion, thyme, garlic and salt and pepper. Place the swede in next, followed by onions etc, the next layer celeriac etc and finish with the last of the potato. Pour over the vegetable stock and cream if using, dot the top with butter. Cover with foil and bake for 1 hour, then remove the foil, turn the oven up to 200C/400F/Gas 6 and bake for a further 30 min to brown the top.