



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Rapa al Forno/Turnip Gratin

Serves 4

Preheat oven 425°F

2 lbs small white turnips, unpeeled and sliced as thinly as possible

3 tablespoons butter

3 twigs fresh thyme

¼ teaspoon dried chilli flakes

½ teaspoon sea salt flakes

Whipping cream

1 cup Parmigiano - Reggiano, grated

Over medium heat, melt butter in a heavy bottomed skillet

Place 1/3 of the turnip slices in the skillet sprinkled with 1/3 of the thyme, chilli flakes and salt

Repeat two more times

Cover skillet and leave to cook for 10 minutes to allow a crust to form.

Remove lid and pour in enough whipping cream to cover turnip.

Place in oven for 15 minutes or until turnip is fork tender.

Remove from oven then sprinkle with grated parmesan

Return to oven until top is well browned

Remove from oven and serve.

THE LOVE: Slice the turnip as evenly as possible to ensure even cooking. Use a mandolin if you have one!