

Andrea Reusing's Fennel Gratin With Calvander from the Durham Hotel

Ingredients:

6 heads fennel
8 ea new potato
1 c Pernod
1 bottle dry white wine, dry
1 qt water
6 ea bay leaf
2 sprigs thyme
4 cloves garlic
1T black peppercorn
2 t salt
2 t potato starch
2c crème fraiche
½ lb Calvander cheese, shredded

Preheat oven to 375 degrees.

For the fennel:

- In a medium sauce pot bring the fennel, Pernod, white wine, water, bay leaf, thyme, garlic, peppercorn, and salt to a simmer.
- Cook for 10 minutes until the fennel is tender but still firm.
- Remove fennel, reserving the cooking liquid in the pot. Allow fennel to cool to room temperature.
- When the fennel is cool enough to handle, cut in half, remove the core, and slice into 1/4 inch slices.

For the sauce:

- Bring fennel cooking liquid to a boil and reduce by half, or to roughly 1 quart.
- Place 1/2 c of the liquid in a bowl with the potato starch. Whisk until smooth with no clumps.
- Slowly whisk the potato starch slurry into the simmering cooking liquid. Simmer 5 mins or until slightly thickened.
- Whisk in the crème fraiche. Remove from heat and reserve.

For the potatoes:

- In a medium sauce pot, cover the potatoes with 1 inch water. Add 2 tablespoons of salt and bring to a simmer.
- Cook for 10-15 minutes until the potatoes are just cooked through.
- Strain, and let cool to room temperature.

FARMHOUSE CHEESES

Chapel Hill
Creamery®

www.chapelhillcreamery.com

Andrea Reusing's Fennel Gratin With Calvander page 2

- When the potatoes are cool enough to handle peel them gently with a butter knife and slice into 1/4 inch slices.

Gratin assembly:

- In a buttered 8x13 casserole dish, tightly shingle potato slices until the bottom is covered.
- Layer all the fennel slices on the potato slices so that the fennel comes up to near the top of the casserole dish.
- Gently add the crème fraiche sauce until it just covers all the vegetables.
- Cover the top with shredded Calvander cheese.

Place the dish in a 375-degree oven and bake for 20-25 minutes until the cheese is a light golden brown.