

## Gratatin of root veggies & wild garlic (for 2-3 serves)

### Ingredients

- ♥ 1 large celery root, 1 large beetroot, 4 medium potatoes, all boiled together in a pot for 30-40 min., peeled once cool & sliced 0.5 cm thick
- ♥ 1 cup finely grated Parmigiano Reggiano (or another favourite hard cheese)
- ♥ 100 g Gorgonzola dolce in pieces/ tea spoons (or another favourite blue cheese)
- ♥ 1 t.s. finely chopped fresh rosemary (leaves & shoots)
- ♥ 1 cup largely chopped wild garlic
- ♥ sea salt, black pepper to taste
- ♥ 4 t.s. extra virgin olive oil (EVOO)

### Preparation steps

- ♥ Prepare a baking dish with lid (I use a jena glass one)
- ♥ Arrange the veggie slices, cheese, and herbs in layers. Celery stays in the middle, while the rest have two layers each
  - potatoes + rosemary + salt, pepper, EVOO
  - beetroot + Gorgonzola dolce + wild garlic + pepper + EVOO
  - celery root + Parmigiano Reggiano + pepper + EVOO
  - beetroot + Gorgonzola dolce + wild garlic + pepper + EVOO
  - potatoes + rosemary + pepper + EVOO (we don't add salt here as the cheese gives a salty note)
  - Sprinkle Parmigiano Reggiano as a final step
- ♥ Bake for 30 min. covered with lid in a preheated oven at 180 C. Bake for another 10-15 min. without lid in order the gratatin to get golden

Serve with spring green salad. Complemented with orange slices and EVOO-orange juice dressing it pairs lovely with the earthy notes of the veggies and light piquant flavours of the cheeses.

Early harvests with green grassy and herbaceous notes are ideal for this meal.

