

Celery Root and Yukon Gold Gratin with Swiss Chard and Blue Cheese

Start-to-Finish: 1 hour 10 minutes

Hands-on Time: 20 minutes

Serves 8 to 10

Ingredients

- 1 bunch Swiss chard
- 2 shallots
- 3 branches fresh thyme
- 1 tablespoon plus 2 tablespoons unsalted butter
- A sprinkle of salt plus 1 teaspoon
- Freshly ground black pepper
- 2 teaspoons Dijon mustard
- 2 cups heavy cream
- 1 cup milk
- 1-lb Yukon Gold potatoes
- 1 large celery root
- 8 oz crumbled Gorgonzola

Method

1. Preheat an oven to 375°F.
2. On a large cutting board, stem the chard, chop the stems and leaves separately and add the stems to a medium bowl. Chop the shallot and stem and chop the thyme and add them to the bowl as well.
Grease a 2-qt baking dish with 1 tablespoon butter.
3. Heat 2 tablespoons butter in a 12-inch skillet over medium-high heat and when it sizzles add the chard stem mixture and a sprinkle of salt and pepper. Cook for about 1 minute or until softened. Add the chard leaves in
4. batches, adding more as it wilts. Cook for about 2 minutes or until tender. Set aside.
5. While the vegetables soften, combine the mustard, cream, milk, 1 teaspoon salt and a few grinds of pepper in a large measuring cup.
6. Peel and thinly slice the potatoes and celery root.
7. Layer half the potatoes and celery root in a 2-qt baking dish and spread the shallot/chard mixture evenly over the top. Layer the remaining potato, celery root and cheese over the top and pour over the cream mixture. The potatoes won't be completely submerged. Cover with non-stick foil and transfer the baking dish to the center rack in the preheated oven. Bake for about 50 minutes or until the potatoes are almost tender. Remove the foil and continue to bake another 20 minutes or until tender (poke it with the tip of a sharp knife to test) and the top is browned.
8. Let sit a few minutes to firm up and serve hot.
9. *Make-ahead:* The dish can be assembled and kept refrigerated overnight. Bake off the next day adding an extra 10 or 15 minutes to the baking time.