



# Vegetable gratin



DIFFICULTY: EASY



PREPARATION TIME: 40  
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 4

## Ingredients

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1 green cabbage  
320 g butternut squash, diced  
350 g Jerusalem artichokes, peeled and sliced  
2 leeks, peeled and sliced thinly  
2 onions, peeled and sliced  
300 g celeriac, peeled and diced finely  
300 ml vegetable stock  
½ tsp dried sage  
½ tsp dried thyme  
Salt and pepper  
1 baked baguette, torn into 2cm chunks  
2 tbsp of olive oil  
110 g Gruyere cheese, grated

## Method

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Place prepared root vegetables into large lidded dish then sprinkle with thyme, sage, salt and pepper before pouring the stock over. Bake in combination microwave on 360 watts at 180 °C for 20 minutes. Remove the dish from the combination oven, add torn cabbage, stir into mixture and cook for further 10 minutes. Meanwhile toss the baguette in olive oil, then spread over cooked vegetables and sprinkle with grated cheese. Grill for 3 to 4 minutes on setting 3.

## Notes

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Feel free to substitute the root vegetables listed for any which are in season at the time, try your local farmers market for some veggie inspiration and get creative with your ingredients – there aren't too many limits with a dish like this.

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.