



# Recipe of the Week

## CHEESY CELERIAC & AGRIA POTATO GRATIN

*Great with a salad of winter greens.*

### Method

1. Preheat the oven to 200 degrees.
2. Peel 1kg Agria potatoes and 1 large celeriac, and chop into chunky slices.
3. In a buttered oven dish, layer with finely diced onion.
4. Season with sea salt and black pepper.
5. In a bowl, whisk together 1 tab crushed garlic, ¼ cup grated Parmesan and 600ml cream. Pour over the vegetables and top with grated cheddar.
6. Bake for 30-40 minutes until the vegetables are tender and the topping is golden brown.

*Recipe courtesy NZ Gardener 2016 Garden Diary*