

FENNEL AND POTATO GRATIN

Equipment needed –

Micro plane, measuring cups, small knives, chopping boards, 2 baking dishes and measuring jug.

Ingredients from the Garden –

- 800 grams of desiree potatoes, washed peeled and thinly sliced
- 2 medium fennel bulbs, thinly sliced
- 2 small brown onions

Ingredients from the Pantry –

- 2/3 cup of fresh breadcrumbs
- 4 tablespoons of finely grated parmesan cheese
- 1 cup of stock
- Olive oil spray

What to do –

1. Preheat the oven to 180 degrees °. Lightly spray two baking dishes with olive oil spray.
2. Thinly slice the onions and set aside.
3. Thinly slice the fennel and set aside.
4. Thinly slice the potatoes and set aside.
5. Layer one quarter of the potato over the prepared baking dishes. Top with 1/3 of the fennel and onion. Repeat the layers in the same way finishing with the potato.
6. Meanwhile, finely grate the parmesan using a micro plane and place in a small bowl.
7. Measure out 2/3 cup of breadcrumbs and place in the bowl with the parmesan cheese.
8. Measure out 1 cup of stock and pour evenly over the 2 baking dishes with the potatoes.
9. Sprinkle the breadcrumb mixture evenly over the potato mixture and bake until the potatoes are tender and the top is golden and crunchy.

Serves –

- 28 students.