

FENNEL GRATIN

WITH CHERRY TOMATOES & CRUMBLE



SERVES
3



METHOD
BAKE



MINUTES
65



DIFFICULTY
2/10



Makes 3

Using 3 Lady Baking Molds

Pistachio & Almond Cream

- 3 fennel bulbs
- 2 garlic cloves
- 2 tbsp olive oil
- 1 tbsp chopped thyme
- salt & pepper
- 1/2 cup heavy whipping cream
- 4 tbsp flour
- 2 tbsp unsalted butter
- 1 tbsp sugar
- 1/2 cup grated parmesan
- 18 cherry tomatoes on the vine



Halve fennel bulbs lengthwise and slice into pieces and place in a bowl. Add olive oil, crushed garlic, chopped thyme, salt and pepper.

Mix everything together and transfer to your Lady baking molds. Pour cream over the fennel dividing the cream between the three molds.

Make the Crumble: Place flour, sugar, butter, and grated parmesan cheese in a bowl and mix with your hands to obtain a bread crumb consistency.

Scatter crumble on top of the fennel and cover each mold with aluminum foil.

Bake for 45 minutes at 400°F

After 45 minutes remove foil and add a small branch of cherry tomatoes on the vine and bake for 15 - 20 more minutes until the gratin is nicely colored.

ENJOY!