

# Potato Turnip Gratin

*Serves 6*

By Tom Douglas

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## *Ingredients*

Unsalted butter – enough for  
buttering the pan and for having  
some butter (about 2 tablespoons)  
to dot on top of the finished gratin,  
a total of about 3 tablespoons  
¼ cup chopped flat leaf parsley  
2 teaspoons chopped fresh rosemary  
2 teaspoons chopped fresh sage  
2 teaspoons chopped fresh thyme  
6 cups peeled and thinly sliced  
Russet potatoes, about 1/8-inch  
thick (about 4 large potatoes)  
2 cups peeled and thinly sliced  
turnips, about 1/8-inch thick  
(about 2 turnips)  
1 cup grated Parmesan cheese  
1 cup heavy cream  
Kosher salt and freshly ground black  
pepper

## *Instructions*

Slice the potatoes and turnips thinly. It's best to use a mandoline. Preheat the oven to 400° F. Butter a jelly-roll pan or baking pan, 10-inches by 15-inches with a 1-inch rim. In a small bowl, combine the herbs and set aside.

Spread half the potatoes in a single layer over the bottom of the pan. Season the potatoes with salt and pepper. Sprinkle 2 tablespoons of the chopped herbs and ¼ cup of Parmesan over the potatoes. Drizzle ¼ cup of cream evenly over the layer of potatoes. Spread out all the turnip slices in a single layer over the potatoes. Season with salt and pepper, sprinkle 2 tablespoons of the herbs and ¼ cup of Parmesan over the turnips, then drizzle with ¼ cup of cream. Spread the rest of the potatoes over the turnips. Season with salt and pepper, sprinkle with the rest of the herbs and ½ cup of Parmesan. Drizzle with ½ cup of cream and dot two tablespoons of butter over the top.

Cover the pan with foil and bake for 35 minutes. Take the pan out of the oven and remove the foil. Turn on the broiler and broil for 5 minutes, turning as needed to get an even golden brown crust. Cut the gratin into 6 pieces and serve.