

## **FENNEL GRATIN**

*(adapted from bbcgoodfood.com)*

2 fennel bulbs

1 cup heavy cream

1 garlic clove, crushed

pinch of nutmeg

1/4 c. freshly grated parmesan cheese

Preheat the oven to 400F. Put a pan of salted water on to boil. Trim the fennel tops, then cut into wedges. Boil (or steam) wedges for 5-6 minutes, then drain well.

Arrange wedges in an ovenproof dish, season and sprinkle with nutmeg. Stir the garlic into the cream and pour over the fennel. Top with the parmesan cheese. Bake for 20 minutes (or more) until golden and bubbling.

Serves 4-8.

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