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Golden Broccoli Gratin

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Average Customer Rating

★★★★★ 5 out of 5 (based on 4 reviews)


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Parmigiano-Reggiano cheese and olive oil are combined with panko, the cr ground Japanese bread crumbs, to form a crisp, golden brown topping for t gratin.

Ingredients:


- Kosher salt, to taste
- 2 lb. broccoli
- 2 Tbs. unsalted butter
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 small yellow onion, thinly sliced
- 1 bay leaf
- 1 cup grated Gruyère cheese
- Freshly ground pepper, to taste
- 1 cup panko
- 1/4 cup grated Parmigiano-Reggiano cheese
- 2 Tbs. olive oil

Wine Pairing



This recipe pairs well with [juicy, medium-bodied red wines](#) from our [Wine Club](#).

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\$32.50

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★★★★★ (8)



Parmigiano-Reggiano

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Our Price: \$99.95 – \$129.95

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★★★★★ (23)



Stainless-Steel French Whisk

Directions:

Preheat an oven to 350°F.

Bring a large saucepan of well salted water to a boil over high heat. Cut the stems from the broccoli stalks and cut the heads into small florets. Peel the stalks in a spiral slice. Add the broccoli to the boiling water and cook for 2 minutes. Transfer the broccoli to a bowl filled with ice water, then drain well.

In a 10-inch fry pan over medium heat, melt the butter. Add the flour and stir until the mixture is thickened and fragrant, 1 to 2 minutes. Slowly whisk in the milk and bring to a boil. Reduce the heat to low, add the onion and bay leaf and simmer, stirring frequently until the mixture thickens, about 8 minutes. Remove and discard the bay leaf. Add the Gruyère, stirring until the cheese is melted. Season with salt and pepper. Spread the mixture in the broccoli and spread in an even layer.

In a small bowl, stir together the panko, Parmigiano-Reggiano and olive oil, season with salt and pepper. Sprinkle the panko mixture over the broccoli. Transfer the pan to the oven and bake until the gratin is golden and bubbly, about 20 minutes. Let rest for 15 minutes before serving. Serves 4 to 6.

Adapted from Williams-Sonoma *Family Meals*, by Maria Helm Sinskey (Oxmoor House, 2008).

\$9.95 – \$12.00
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Summary of Customer Ratings & Reviews

Sort by Date - Newest First

Customer Reviews ★★★★★ 5 out of 5

4 reviews (4 out of 4 customers would recommend this recipe.)

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★★★★★ 5 out of 5

TammyB

Wisconsin
October 28, 2010

Great dish!

I made this for supper recently and it was a big hit. I would recommend it for anyone - extra \$ spent on cheeses was worth it!

Would You Recommend? Yes

I found this review: [Helpful](#) | [Not Helpful](#)

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★★★★★ 5 out of 5

chelgov

Austin, TX
October 18, 2010

Great dish

Great tasting dish. The receipe was easy to follow, did some prep work earlier in the c just had to put it together closer to dinner time. I was testing the receipe for an alterna for Thanksgiving and my husband gave it a big thumbs up. I've found with other WS r the suggested pan is not big enough for all the ingredients but this one worked. Used

suggested 10in fry pan. Try this you wont be disappointed.

Would You Recommend? Yes

I found this review: [Helpful](#) | [Not Helpful](#)

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★★★★★ 5 out of 5

Bit

Waynesboro, Pa
September 23, 2010

Delicious, Worth the time to prepare

Directions are clear and easy to make. Husband enjoyed very much. Planing to cook recipe for Thanksgiving. I baked in a deep pie dish.

Would You Recommend? Yes

5 of 5 found this review helpful.

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★★★★★ 5 out of 5

LuvinCookin

Nashville, TN
May 7, 2010

New Family Favorite

This broccoli gratin has become a family favorite when our grown kids come home. I've lightened it somewhat with low-fat ingredients and it's still great.

Would You Recommend? Yes

16 of 17 found this review helpful.

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