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## **Recipes**

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## Golden Broccoli Gratin



# Wine Pairing This recipe pairs well with juicy, medium-

bodied red wines from our Wine Club.

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Williams-Sonoma Family Meals \$32.50

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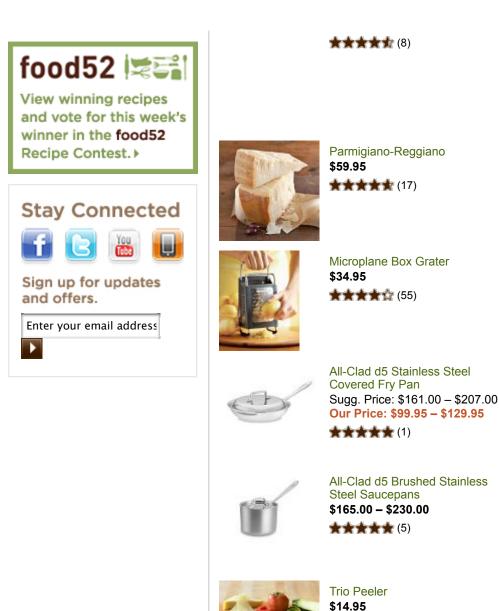
ADD TO I

Parmigiano-Reggiano cheese and olive oil are combined with panko, the cc 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



http://www.williams-sonoma.com/recipe/golden-broccoli-gratin.html?cm\_src=RECIPES...

#### **Directions:**

Preheat an oven to 350°F.

Bring a large saucepan of well salted water to a boil over high heat. Cut the from the broccoli stalks and cut the heads into small florets. Peel the stalks slice. Add the broccoli to the boiling water and cook for 2 minutes. Transfer 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 sti incorporated and fragrant, 1 to 2 minutes. Slowly whisk in the milk and bring Reduce the heat to low, add the onion and bay leaf and simmer, stirring free until the mixture thickens, about 8 minutes. Remove and discard the bay lea the Gruyère, stirring until the cheese is melted. Season with salt and peppe fold 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 n Transfer the pan to the oven and bake until the gratin is golden and bubbly, minutes. Let rest for 15 minutes before serving. Serves 4 to 6.

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

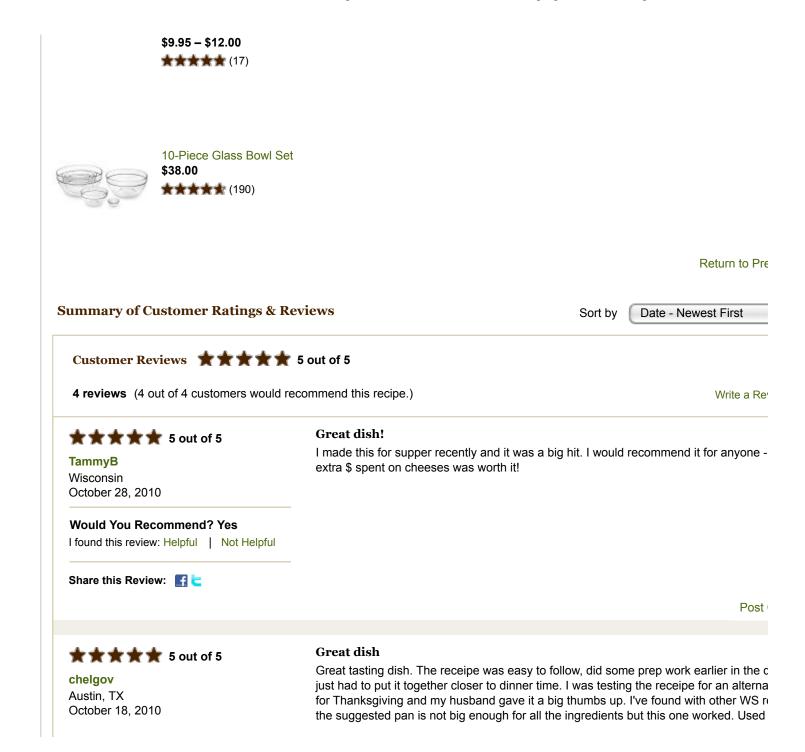
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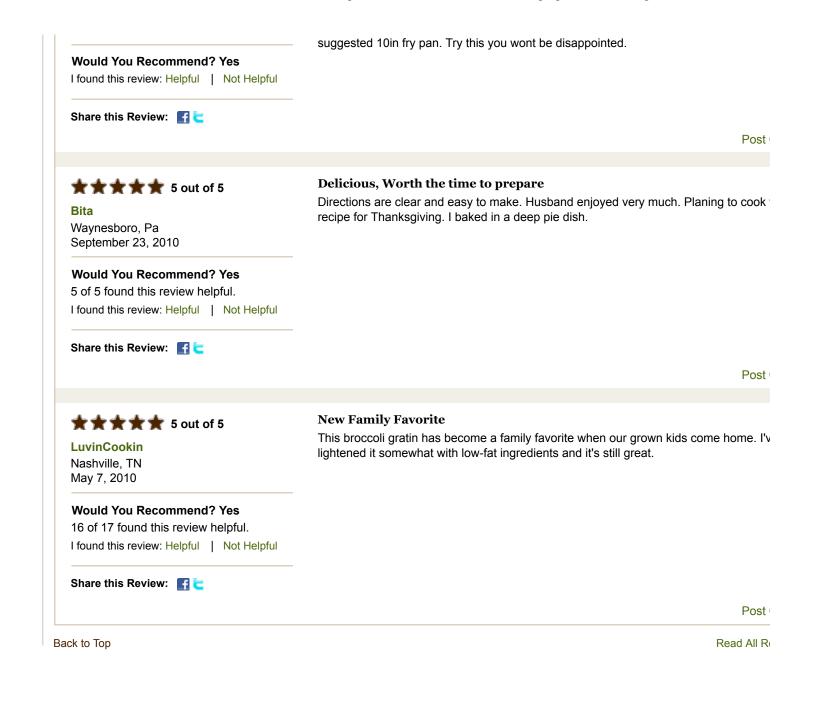


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