

Fennel, Potato, & Sausage Gratin

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 6-8 people



WINE PAIRING: TORII MOR 2008 DUNDEE HILLS
SELECT PINOT NOIR

Ingredients:

- 3 medium-size fresh fennel bulbs with fronds, trimmed, cored,
thinly sliced
- ½ cup chopped fennel fronds
- 1 lb. bulk mild Italian sausage
- 3 cups chopped leeks (white and pale green parts only; about 4 large)
- 2 Tbsp. flour
- 1 can (14 oz.) low-salt chicken broth
- 1 cup whipping cream
- salt and pepper to taste
- Butter for greasing pan
- 2 lbs. red-skinned potatoes, peeled, thinly sliced
- 4 oz. Pecorino cheese, finely grated
- 2 oz. Parmesan cheese, finely grated

Preheat oven to 375°F. Butter 13x9x2-inch glass baking dish. Heat a large skillet over medium-high heat. Add sausage and cook until browned, breaking up into small pieces with a spatula. Using a slotted spoon, transfer cooked sausage to a paper towel lined plate to drain.

Leave 2 Tbsp. of fat in the pan, discarding the rest. Reduce heat to medium and add leeks; cover and cook until tender, stirring occasionally, about 10 minutes. Add flour and cook, stirring constantly, for 2 minutes. Slowly stir or whisk in chicken broth. Bring to a simmer and cook until thickened slightly, about 5 minutes. Add cream and continue simmering about 5 more minutes. Season with salt and pepper. Stir in chopped fennel fronds.

Arrange half of fennel slices in single layer in prepared baking dish. Arrange half of the cooked sausage evenly over the fennel. Top with half of sliced potatoes in single layer. Spoon half of the sauce evenly over the potatoes. Sprinkle with half of grated cheeses. Repeat layering with remaining fennel slices, sausage, potatoes, sauce and cheese.

Bake uncovered until vegetables are very tender and top is deep golden brown, about 1 hour. (Can be prepared 2 hours ahead. Let stand at room temperature. Cover gratin with aluminum foil and rewarm in 375°F oven about 20 minutes.)

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”