

Mashed Potato and Turnip Gratin

Serves 6

- 900 g potatoes (about 5 medium)
- 790 g turnips (about 5 medium)
- 6 g butter
- 45 g grated pecorino Romano cheese, divided
- Pinch of ground nutmeg



- Butter 28x18x5-cm glass or ceramic baking dish.
 - Cook **potatoes** and **turnips** in heavy large pot of boiling salted water until tender, **about 35 minutes**. Drain. *(Cook them separately until tender)*
 - Cool vegetables slightly and peel. Cut into large chunks; place in food processor.
 - Add **butter** and process until smooth, scraping down sides of bowl occasionally.
 - Add 22 g **cheese** and pinch of ground **nutmeg**; blend briefly. Season puree to taste with **salt** and **pepper**.
 - Spoon into prepared dish. Sprinkle with remaining **23 g cheese**.
- DO AHEAD: Can be prepared 1 day ahead. Cover and chill.
- Preheat oven to **220°C**. Bake gratin uncovered until vegetables are hot and top is golden, **about 25 minutes**.