

Parsnip and gruyere crumble

Equipment

Chopping boards	sharp knives
Spoons	potato masher
Saucepans	vege peeler
Measuring spoons and cups	baking dish

Ingredients:

- 80g butter
- 1 kg parsnips, peeled, halved and coarsely chopped
- 400g desiree potatoes, peeled and coarsely chopped
- 125 ml (1/2 cup) milk
- 80 ml (1/3 cup) water
- Sea salt flakes
- 150 g Italian style bread, crusts removed, cut into 1 cm pieces
- 125 g gruyere, coarsely grated
- 2 $\frac{1}{2}$ tbs chopped fresh continental parsley

Method

1. Melt half the butter in a saucepan over medium heat, until foaming. Add the parsnip and potato. Cover and cook, stirring occasionally for 5-6 minutes or until the vegetables start to soften.
2. Add the milk and water. Bring to a simmer. Cook, covered, for 20 minutes or until vegetables are very soft and the liquid is absorbed. Mash until smooth. Season with salt and pepper.
3. Spoon the parsnip mixture into an 18cm x 30cm (base measurement) baking dish.
4. Preheat the oven to 180°C. Melt the remaining butter in a small saucepan over medium heat. Remove from the heat. Place bread in a heatproof bowl. Add the butter and toss to combine. Stir in the gruyere and parsley.
5. Top the parsnip mixture with the bread mixture. Bake for 35 minutes or until the bread is golden and the gruyere melts.

