

BON APPETIT, DETROIT! EP 6: AUTUMN IN LAYERS CELERIAC AND APPLE GRATIN

Serves 8

All you need:

Butter for the baking dish

6 oz	pancetta, diced
1 3/4 cups	heavy cream
1/4 cup	minced chives
1 1/2 teaspoons	salt
3/4 teaspoons	freshly ground black
1/8 teaspoon	freshly grated nutmeg
2 medium heads	celeriac (celery root), peeled and quartered
4 large	apples, cored
1 medium	shallot, minced
2 1/2 cups	grated gruyère cheese
1/4 cup	plain bread crumbs

All you do:

- ◆ Preheat the oven to 400°F (200°C). Butter a 13-by-9-inch baking dish or large gratin dish.
- ◆ Cook the pancetta in a skillet over medium heat until crisp. Transfer to a paper towel-lined plate to drain and cool.
- ◆ Meanwhile, stir together the cream, chives, salt, pepper, and nutmeg in a large bowl. With a mandolin, a handheld slicer, or a heavy sharp knife, cut the celery root and the apples into 1/8-inch-thick slices, adding the slices to the cream mixture as you work to prevent them from discoloring. Using your hands, gently toss the slices to completely douse each one with the cream and to ensure the apples and celery root are mingled together.
- ◆ Arrange half the celery root and apple slices in the buttered dish, pressing down on them gently to make an even layer. Sprinkle with the pancetta and shallot. Top with the remaining celery root and apple slices, pouring any cream left in the bowl over the top. Press down on the mixture to make a flat top. Sprinkle the gratin with the cheese and then the bread crumbs.
- ◆ Bake until the slices are very soft and the gratin is browned and bubbling, about 55 to 60 minutes. Let cool for about 20 minutes before serving to allow the gratin to absorb some more of the cream.

-Executive Chef Chris Franz