



Food Fest-Back to Basics

Kohlrabi and Potato Pavé



Ingredients

- 2 large russet potatoes, peeled and thinly sliced (about 1/8-inch thick)*
- 2 medium kohlrabi bulbs, peeled and thinly sliced (about 1/8-inch thick)*
- 1 cup heavy cream
- 1/2 cup grated Gruyère or Parmesan cheese
- 2 garlic cloves, minced*
- 2 tablespoons butter, melted
- Salt and pepper, to taste
- Fresh thyme or rosemary, for garnish (optional)
- Olive oil or melted butter, for brushing the top

*Ingredients found at the market (some ingredients are seasonal)

Instructions

1. Preheat Oven: Preheat your oven to 350°F (175°C). Line a loaf pan with parchment paper, leaving enough overhang on the sides to help lift out the pavé later.
2. Prepare the Cream Mixture: In a small saucepan, heat the heavy cream with the minced garlic over low heat until just warmed. Add a pinch of salt and pepper. Remove from heat.
3. Layer the Vegetables: Place a layer of potato slices on the bottom of the prepared pan, overlapping slightly. Brush with melted butter, sprinkle with a little cheese, and spoon over a small amount of the cream mixture. Add a layer of kohlrabi slices on top, repeating with butter, cheese, and cream. Continue layering, alternating between potato and kohlrabi, until you've used all the slices.
4. Top Layer: Brush the final layer generously with melted butter or olive oil for a golden finish.
5. Bake: Cover with foil and bake for about 1.5 hours, or until a knife can be easily inserted through all the layers. Remove the foil and bake for an additional 10-15 minutes to allow the top to crisp up.

