

## **BROCCOLI - PARMESAN GRATIN**

Serves 4 (main course) or 6 (side dish)

*This gratin is more elegant than your usual broccoli and cheese casserole, thanks to a custardy base and plenty of parmesan.*

- 1 bunch broccoli (about 1½ lbs)
- 1 cup whole milk
- ½ cup heavy cream
- 1 cup grated Parmigiano-Reggiano
- 2 large eggs
- 1 cup coarse fresh bread crumbs
- 1 Tbsp. extra-virgin olive oil

Preheat oven to 350 degrees with oven rack in the upper third.

Cut broccoli florets into 1 inch pieces, then peel large stems with a knife and cut into ½ inch thick rounds.

Cook broccoli in boiling salted water (2 Tbsp. salt for 6 quarts of water) for 5 min., then drain.

Meanwhile, whisk eggs and then add milk, cream, cheese, and ½ tsp. each of salt and pepper.

Put broccoli in a 2 quart shallow flameproof baking dish. Pour the milk mixture over the top.

Toss bread crumbs with olive oil and sprinkle evenly over gratin.

Bake until custard is set, about 30 minutes.

Turn on broiler, then broil until bread crumbs are golden brown (2 to 3 minutes).

Let stand 5 minutes. ENJOY!