



Festive Potato and Parsnip Dauphinoise with Hazelnut Crumb

Special Sides 40 Minutes • Veggie

2A



Potatoes



Parsnip



Garlic Clove



Hazelnuts



Panko
Breadcrumbs



Grated Hard Italian
Style Cheese



Creme Fraiche



Vegetable Stock
Paste

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Colander, Garlic Press, Bowl, Frying Pan and Ovenproof Dish.

Ingredients

	Quantity
Potatoes**	450g
Parsnip**	2
Reserved Cooking Water*	100ml
Garlic Clove**	2
Hazelnuts 2)	25g
Panko Breadcrumbs 13)	10g
Olive Oil for the Crumb*	2 tbsps
Grated Hard Italian Style Cheese** 7) 8)	40g
Crema Fraiche** 7)	150g
Vegetable Stock Paste 10)	15g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	418g	100g
Energy (kJ/kcal)	2942/703	703/168
Fat (g)	46	11
Sat. Fat (g)	20	5
Carbohydrate (g)	58	14
Sugars (g)	9	2
Protein (g)	17	4
Salt (g)	2.01	0.48

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nut 7) Milk 8) Egg 10) Celery 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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2



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Cook the Root Veg

a) Preheat your oven to 220°C. Bring a medium saucepan of **water** to the boil with **½ tsp salt**.

b) Peel the **potatoes** and thinly slice into 1cm thick rounds. Peel and trim the **parsnips**, then thinly slice into 1cm rounds.

c) Once boiling, add the **potato** and **parsnip slices** to the **water** and simmer until just tender, 10-12 mins. **TIP:** *The veg is cooked when you can easily slip a knife through.*

d) Once cooked, reserve some of the **cooking water** (see ingredients for amount), then carefully drain in a colander and set aside.

Finish the Prep

a) Meanwhile, peel and grate the **garlic** (or use a garlic press).

b) Roughly chop the **hazelnuts** and pop them in a small bowl with the **panko breadcrumbs**, **olive oil for the crumb** (see ingredients for amount) and **half the hard Italian style cheese**. Season with **salt** and **pepper**, mix together, then set aside.

c) Heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add the **garlic** and cook until fragrant, 30 secs. Then add the **crema fraiche**, **vegetable stock paste** and **reserved cooking water**.

d) Mix together, bring to the boil, then remove from the heat. Stir in the remaining **hard Italian style cheese**. Season to taste with **salt** and **pepper**.

Build and Bake

a) Lay the **cooked potato** and **parsnip slices** in layers in a small ovenproof dish, then pour over the **creamy sauce**.

b) Sprinkle over the **breadcrumb mix**, then bake in your oven until golden brown and bubbly, 15-20 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.