



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

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CREAMY BRUSSELS SPROUT GRATIN WITH CORNISH GOUDA

DESCRIPTION

No Christmas dinner would be complete without the requisite Brussels sprout dish. The humble sprout comes alive when swathed in a rich and velvety sauce of Cornish clotted cream, Cornish Gouda and a generous twang of mustard. This woolly blanket of a dish is the perfect winter antidote - delicious served simply with crusty bread or as a festive side dish for the main event.

Serves 6

INGREDIENTS

20g Trewithen Dairy Salted Butter
600g Brussels Sprouts, halved and outer leaves discarded if necessary
1 Onion, sliced
3 Anchovy Fillets, drained and chopped (optional)
120g Trewithen Dairy Cornish Clotted Cream
100g Cornish Gouda, grated (can be substituted with Gruyere, Parmesan or a good cheddar)
300g Chicken Stock (or veg stock)
1 tbsp Red Wine Vinegar
2 tsp Dijon Mustard
Generous grating of fresh Nutmeg - or ½ tsp Dried Nutmeg

Breadcrumbs

2 slices of Stale Bread
20g Cornish Gouda
6-8 Sage Leaves

METHOD

1. Preheat the oven to 200c.
2. Blanch the halved Brussels sprouts in salted boiling water for two minutes, then remove from the heat and drain immediately in a colander. Set aside.
3. Melt the butter in a saucepan, or oven-proof shallow dish over a medium heat. Saute the onions gently for five minutes. Stir through the anchovies if using and cook through for another couple of minutes before tipping in the blanched and drained brussels sprouts. Pour in the stock and bring to the boil, while stirring. Reduce the heat, add the clotted cream, cheese, vinegar, mustard and nutmeg. Season generously to taste.
4. Tip the mixture into a shallow oven-proof dish, cover with foil (a used butter wrapper works well) and bake for 25 minutes.
5. In the meantime, put the bread, cheese and sage leaves in a food processor and pulse until you have breadcrumbs.
6. Remove the foil, tip the breadcrumb mixture over the top and return to the oven for a further 15-20 minutes or until bubbling and golden and crispy on top.