



# Cellier des Dauphins®

## INDIAN INSPIRED AUTUMN VEGETABLE DAUPHINOISE

### LES DAUPHINS CÔTES DU RHÔNE WHITE



#### Ingredients:

- |                                                                    |                                       |
|--------------------------------------------------------------------|---------------------------------------|
| - 400 g of butternut squash                                        | - A large pinch of nutmeg             |
| - Bits of a fennel bulb                                            | - The juice of half a lemon           |
| - 1 large onion                                                    | - A splash of white wine              |
| - 80 g baby spinach                                                | - 250 ml heavy cream                  |
| - One 400 g tin of chickpeas (drained, rinsed, and finely chopped) | - 200 ml whole milk                   |
| - 1 tsp garam masala                                               | - 5 smashed garlic cloves             |
| - 1 tsp coarsely chopped fennel seeds                              | - 1 bay leaf                          |
| - 1/2 tsp cumin                                                    | - 100 g of gruyere and 100 g of comté |
|                                                                    | - 6 white potatoes                    |
|                                                                    | - Olive oil                           |

#### Recipe:

- 1) Peel and slice the butternut squash, then slice the non-seedy bit into 2-3mm circles. Rub with some olive oil and bake at 180°C fan until tender.
- 2) In a saucepan, heat a few tablespoons of olive oil, then soften the non-core and stalk bits of a fennel bulb (thinly sliced) with one large, finely chopped onion, baby spinach, chickpeas, garam masala, coarsely chopped fennel seeds, cumin, a large pinch of nutmeg, the juice of half a lemon, and a splash of white wine.
- 3) In a separate pan, heat heavy cream and whole milk on medium and steep it with smashed garlic cloves and 1 bay leaf for about 25 minutes. Grate gruyere and comté and set aside.
- 4) Finally, peel and slice white potatoes, slice into 1-2mm slices, and grease a 9-inch baking dish or pan with some butter.
- 5) Assemble the dauphinoise by layering as follows: potato, chickpea mixture, scatter of cheese, squash slices, chickpea mix, scatter of cheese, layer of potato, and a final scatter of cheese, sea salt, and black pepper.
- 6) Pour the steeped cream and milk over the top, bake for ~35 mins at 170°C fan, let cool for about 15 mins, and enjoy!

@working\_girl\_food\_and\_wine