

THE RECIPE

## Broccoli gratin with Parmesan cheese

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CULTURE

24\_10\_2020



### **BROCCOLI GRATIN WITH PARMESAN CHEESE**

***Ingredients (serves 6):***

800g broccoli (or a large bunch)

50g butter

500ml milk  
50g flour  
2 egg yolks  
50g grated Parmesan  
50g grated Gruyere  
2 pinches nutmeg  
Salt and freshly ground black pepper

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Remove the florets from the broccoli, finely chop the stalks, wash them and cook them in boiling salted water for about 5 minutes. Drain and set aside.

Mix the two grated cheeses.

Heat the butter, when it is melted, add the flour and stir continuously until it forms a homogeneous mixture (about 2 minutes).

Add the milk and stir over low heat until the béchamel sauce has thickened.

Remove from the heat, add 2 pinches of nutmeg, 3/4 of the grated cheese, the 2 yolks, salt and pepper. Mix well.

Transfer the broccoli into a buttered ovenproof dish, then pour the béchamel sauce over it, grate some black pepper, sprinkle on the rest of the cheese, and top with a few knobs of butter.

Bake (under the grill) for a good ten minutes, until a crust forms. Serve hot.

What wine is best served with this dish? Broccoli goes well with white wine. I recommend a Bolgheri DOC or a Vougeot Blanc.

*(Liana Marabini)*