

# OMBRE GRATIN

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**SERVINGS:** 6–8

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## INGREDIENTS

**2 tablespoons unsalted butter, plus more for the dish**  
**2 cloves garlic, minced**  
**2 teaspoons minced fresh thyme**  
**3 tablespoons all-purpose flour**  
**1  $\frac{3}{4}$  cup whole milk**  
**4 ounces gruyere cheese, shredded**  
**3 ounces cheddar cheese, shredded and divided**  
**1  $\frac{1}{2}$  teaspoons kosher salt and  $\frac{1}{2}$  teaspoon freshly ground black pepper**  
**2  $\frac{1}{2}$  pounds vegetables (beets, sweet potatoes, and Yukon gold potatoes)**

## DIRECTIONS

1. Preheat the oven to 400°F. Butter a 1.5–2 quart baking dish.
2. In a medium saucepan, melt the butter over medium heat. Add the garlic and the thyme and cook, stirring, until the garlic is softened, about 2 minutes.
3. Whisk in the flour. Gradually add the milk, whisking constantly. Cook, stirring, until the mixture comes up to a slow boil. Cook one minute more.
4. Remove from the heat and stir in all but 1 ounce of the cheddar. Keep warm.
5. Peel and cut the vegetables into  $\frac{1}{8}$ " thick slices.
6. Layer the beets tightly on one side, the sweet potatoes in the middle, and the Yukon golds on the other side. Pour the cheese sauce evenly over the vegetables.
7. Cover tightly with foil and bake for 40 minutes. Remove the foil, top with the remaining cheddar, and continue to cook for another 15–20 minutes until the vegetables are tender, the liquid is mostly absorbed, and the top is evenly browned. Remove from the oven and let cool slightly before serving.