THE CASSEROLE MAKES A COMEBACK

Five chefs, armed with fresh ingredients (not the usual condensed soup), give this humble one-pot dinner a doozy of an image makeover.
Jerusalem Artichoke-and-Fennel Casserole
KEN ORINGER,
chef-owner of Clio and Uni in Boston
Oringer's gooey, nutmeg-spiked vegetarian option relies on earthy Jerusalem artichokes and crisp panko breadcrumbs for its satisfyingly rustic texture. "Part of this gratin's charm—besides being covered in Gruyère—is that it's practically fool-proof," Oringer explains. "You don't even have to peel any vegetables!"

"Bring out a steaming casserole with bubbly cheese on top, and 99 out of 100 people will dig in—guaranteed. Serve it with a green salad for a vegetarian meal even meat eaters will love."

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KEN ORINGER’S
Jerusalem Artichoke-and-Fennel Casserole

Makes 8 servings. Working time 15 min.
Total time 1 hr. 15 min.

2 1/4 pounds unpeeled Jerusalem artichokes, sliced 1/4 inch thick
3/4 pound fennel (about 1 large bulb), sliced 1/8 inch thick
3 cups heavy cream
2 garlic cloves, minced
1/2 teaspoon freshly grated nutmeg
1/4 teaspoon ground espelette pepper or paprika
Sea salt
3/4 pound Gruyère, grated (about 2 cups)
1 cup panko breadcrumbs

Preheat oven to 350°F. In a large pot over medium heat, bring artichokes, fennel, heavy cream, garlic, nutmeg, espelette pepper, and salt to taste to a boil. Reduce heat to medium-low and simmer until vegetables are crisp-tender, 8 to 10 minutes. Transfer mixture to a shallow 2-quart baking dish. Sprinkle on Gruyère and breadcrumbs. Bake until golden brown, about 45 minutes.

PER SERVING: protein: 18 g; fat: 47 g;
carbohydrate: 33 g; fiber: 3 g; sodium: 212 mg;
cholesterol: 170 mg; calories: 617.