



Festive Root Veg Dauphinoise

serves 2-4

Sides 40 - 45 mins



Garlic



Hazelnuts



Breadcrumbs



Grated Italian Style Hard Cheese



Creme Fraiche



Carrot



Parsnip



Stock

Pantry Items: Oil, Salt, Pepper, Water



Rate your recipe!

2024-W50

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Colander, grater, oven dish, peeler

Ingredients

	Quantity
Garlic	2 units
Hazelnuts	10 g
Breadcrumbs	1 pack
Grated Italian Style Hard Cheese	2 units
Creme Fraiche	110 g
Carrot	2 units
Parsnip	2 units
Stock	1 sachet

Nutrition

	Per serving	Per 100g
for uncooked ingredients	429 g	100 g
Energy (kJ/kcal)	2514.6 kJ/ 601 kcal	586.2 kJ/ 140.1 kcal
Fat (g)	32.2 g	7.5 g
Sat. Fat (g)	13.9 g	3.2 g
Carbohydrate (g)	68.8 g	16 g
Sugars (g)	19.1 g	4.5 g
Protein (g)	14.7 g	3.4 g
Salt (g)	1.6 g	0.4 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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1



Boil the Veg

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Boil a large pot of **salted water** for the veg.
- Peel and trim the **carrot** and **parsnip**, then slice into 1cm thick rounds.
- When boiling, add the **carrot** and **parsnip** to the water and simmer until fork tender, 10-15 mins.
- Once cooked, reserve 100ml of cooking **water**, then drain in a colander and set aside.

2



Stir the Sauce

- Peel and grate the **garlic** (or use a garlic press).
- Roughly chop the **hazelnuts**, then pop into a bowl with **breadcrumbs**, **half** the **cheese** and 1 tbsp **oil**. Season with **salt** and **pepper** then stir to combine.
- Place a pan over medium heat with a drizzle of **oil**.
- Fry the **garlic** until fragrant, 30 secs.
- Mix in **creme fraiche**, **stock** and reserved cooking **water**. Bring to the boil, then remove the pan from the heat. Stir in remaining **cheese** and season to taste with **salt** and **pepper**.

3



Bake Until Bubbling

- Pop the cooked **parsnips** and **carrots** into a small oven dish.
- Pour over the creamy sauce and sprinkle over the **hazelnut breadcrumb** mixture.
- Bake in your oven until golden brown and bubbly, 15-20 mins.
- Allow to rest for 10-20 mins before serving.

Enjoy!