

Brussel Sprout Gratin with Smoky Bacon Lardons

Ingredients

500g Brussels sprouts, trimmed
20g butter
2 tsp sunflower oil
90g bacon lardons
200ml double cream
2 tsp lemon juice
3 tbsp fresh white breadcrumbs
3 tbsp freshly grated Parmesan
Salt and freshly ground black pepper

Method

1. Preheat the oven to 200C
2. Shred the Brussels sprouts and fry in a little butter for 2 – 3 minutes
3. Remove from the pan and add the bacon lardons and fry for 3 – 4 minutes until lightly browned.
4. Return the sprouts to the pan along with the bacon lardons and add the cream. Bring the mixture to the boil and cook for 2 – 4 minutes until the cream has reduced to a rich sauce. Season to taste with salt and freshly ground black pepper.
5. Remove from the heat, add the lemon juice and spoon into an ovenproof gratin dish.
6. Mix the breadcrumbs and Parmesan together and sprinkle on top of the sprout and bacon mixture.
7. Place into the oven and bake for 20 minutes until the cream is bubbling and the top is crunchy and browned.
8. Remove from the oven and serve.