

## Roasted Vegetable Gratin

*From Harriet*

8 cups late season vegetables (leeks, squash, carrots, celeriac, potatoes, sweet potatoes, daikon radish, etc.), diced into chunks

2 Tbsp olive oil

2 Tbsp flour

1/4 cup white wine

1 1/2 cups milk

4-5 rosemary sprigs

1 Tbsp horseradish

1 Tbsp chopped garlic

1 cup grated smoked Swiss

Salt and pepper

3 Tbsp dried breadcrumbs

2 Tbsp butter

Heat oven to 375 degrees. Spread vegetables in large baking dish, toss with olive oil and wine, scatter on rosemary and garlic, and season with salt and pepper. Cover with foil; bake 20 minutes. Remove foil; roast until vegetables are brown-tipped and tender, 20-30 minutes. Melt butter in saucepan; stir in flour. Cook over low heat several minutes. Whisk in milk, bring to simmer, and cook gently for 10 minutes. Season with salt and pepper, and stir the horseradish in. Remove rosemary from vegetables, and pour sauce over vegetables. Sprinkle cheese on top followed by breadcrumbs, then bake for another 15-20 minutes.