

**PELLER**  **ESTATES**  
*Niagara-on-the-Lake*

**Cuvée Roasted Root Vegetable & Rosemary Gratin**

1 tbsp	butter
½ cup	diced shallot
1 tbsp	sliced garlic
½ cup	diced parsnips
½ cup	diced celeriac
½ cup	diced fennel
½ cup	diced butternut squash
2 tbsp	chopped rosemary
½ cup	Andrew Peller Signature Series Ice Cuvée
½ cup	35% cream
¼ cup	honey comb
	salt & pepper to taste
1 cup	breadcrumbs
1 cup	grated fresh parmesan
2 tbsp	chopped pumpkin seeds

Melt the butter in a large sauté pan over medium heat. Add the shallots, garlic, parsnips, celeriac, fennel, butternut squash and rosemary. Sauté for 2 to 3 minutes without colour then add the Ice Cuvée. Simmer for 2 minutes, add the cream and honey comb. Simmer until the root vegetables are cooked through. Approximately 3 to 5 minutes.

Remove from the heat, season with salt, pepper and divide into 12 small ramekins. In a bowl mix the breadcrumbs, parmesan and chopped pumpkin seeds. Sprinkle over the root vegetables and bake in a 450 degree oven for 5 to 7 minutes. Remove from the oven and allow to sit for 2 to 3 minutes before serving.

Makes 12 small ramekins