



## Broccoli Corn Gratin

Camine Pappas / June 2017 / Serves 6

### INGREDIENTS

3-4 C blanched broccoli florets  
2 C fresh cooked corn cut off the cob  
3 eggs  
¾ C heavy cream  
1/3 C grated parmigiana reggiano cheese  
1 t kosher salt  
¼ t cracked black pepper  
¼ t fresh grated nutmeg  
Fresh basil to garnish

### METHOD:

Cut florets of broccoli into similar sized pieces. Blanche in boiling water for about 4 minutes. Immerse in cold water to stop cooking. Drain and set



aside. Cook appx 5 ears of corn until tender. My method is to place them in boiling water, let the water return to a boil after adding, then cover, remove from heat and let sit for about 10 minutes. Remove and drain and cut all the corn off each cob.

In a mixing bowl combine the cream, eggs, salt, pepper and nutmeg. Whisk well to combine completely. Add cheese. Butter a small oblong glass baking dish. I used one about 7 inches wide by about 11 inches long. Place the broccoli and corn evenly over the bottom of the dish. Cover with the egg cheese mixture and bake in a 375 degree F oven for about 30-35 minutes, or until edges are brown and center is set.

Let sit for about 5 minutes before cutting. Garnish with fresh basil.

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