

# PRIDE & PRODUCE

Try this recipe created by chef Dave Verheul using the best fresh produce and innovative appliances from Harvey Norman®



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## PICK OF THE DAY FENNEL, ROSEMARY & CHAMOMILE GRATIN

SERVES 4-6 AS A SIDE

**2 large fennel bulbs, fronds intact**  
**Extra virgin olive oil, to brush**  
**185ml single cream**  
**½ cup (125ml) chicken or vegetable stock**  
**2 garlic cloves, sliced**  
**1 rosemary sprig, leaves removed and finely chopped**  
**2 bay leaves**  
**20g very finely grated parmesan**  
**Juice of half a lemon**  
**Micro herbs, to serve**

### CRUMB

**¼ cup (60ml) extra virgin olive oil**  
**1 tsp chamomile tea (from about 1½ tea bags)**  
**100g crustless sourdough bread, torn**  
**2 tbs very finely grated parmesan**  
**Zest of half a lemon**

Trim the fennel stalks and reserve a handful of the fronds. Slice the fennel lengthways into 1.5cm-thick slices and brush with oil. Preheat a barbecue or chargrill over high heat. Carefully place the fennel slices on the chargrill, making sure not to break them up, and cook for 2-3 minutes on one side until charred. Remove and set aside.

Preheat oven to 200°C. Place cream, stock, garlic, rosemary and bay leaves in a saucepan, and place over medium heat. Bring to a simmer, reduce heat to low and cook for 5 minutes until slightly reduced. Season to taste.

Arrange the fennel in a shallow roasting pan or dish, charred side up, overlapping slightly, then carefully pour over the cream mixture, making sure

to coat all of the fennel pieces. Roast for 10 minutes, remove and scatter over the parmesan. Return to the oven and cook for a further 10-15 minutes until fennel is tender, the parmesan is golden and the cream has reduced slightly.

Meanwhile, for the crumb, combine the oil and chamomile and set aside to infuse. Place the bread in a food processor and pulse until finely chopped. Combine with the parmesan, zest and infused oil. Toss to combine. Place on another baking tray and roast below the fennel for 8 minutes or until golden and crisp.

Remove the fennel from the oven and drizzle over lemon juice. Scatter over the crumb, reserved fennel fronds and micro herbs.

RECIPE BY:

**DAVE VERHEUL**

Embla, Melbourne, Vic  
embla.com.au

