



# AITKIN FARMERS' MARKET

## Seasonal Recipes

### Fennel Gratinati



FEATURING FROM MARKET

WITH FENNEL BULBS



SERVINGS  
4 side dish servings



PREP TIME



TOTAL TIME

#### INGREDIENTS

2 large fennel bulbs  
1/2 cup breadcrumbs  
1/2 cup grated Parmesan cheese (or  
combine with Pecorino Romano cheese)  
1 tsp. fresh thyme leaves  
Olive oil  
Salt and pepper



#### DIRECTIONS

1. Preheat the oven to 400 degrees Fahrenheit.
2. Lightly oil a baking dish or for easier clean-up, line a baking dish with a piece of parchment paper large enough to keep liquids from leaking onto the baking dish.
3. Prepare the fennel by removing the stalks and any discolored or dry outer leaves. Slice each bulb into 6 wedges, with a portion of the root end in each wedge to keep it intact. Trim and brown bits from the root end.
4. In a medium bowl, toss the fennel wedges with olive oil, salt and pepper to coat well.
5. In a small bowl, mix the cheese(s), breadcrumbs and thyme. Taste the mixture and add salt and pepper to taste.
6. Pour out the fennel wedges into the prepared baking dish and arrange so the fennel doesn't overlap. Sprinkle on a layer of the breadcrumbs/cheese mixture covering all the fennel pieces.
7. Cover the baking dish with foil and bake for 30 minutes. Remove the foil and bake for another 15 minutes.