

# BRUSSELS SPROUT GRATIN



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**SERVES: 4**

## INGREDIENTS

1 bag Brussels sprouts (500g) • 100ml béchamel sauce • 100ml cream • 1 bag of Président Gratin grated cheese (150g) • 50g butter • 1 sprig parsley • Salt and freshly milled pepper to taste

## METHOD

Wash the Brussels sprouts and clean the outer leaves, cutting a small cross in the base of each sprout • Bring some salted water to the boil and once boiled add the sprouts, without a lid, for 3 to 5 minutes depending on your taste and the size of the sprouts • Drain and sauté in butter, seasoning with a little pepper and chopped parsley • Place on a baking dish and cover with the béchamel sauce mixed with the cream • Sprinkle over with the grated cheese and place in the oven for 12 to 16 minutes (160°C) until golden brown