

***Patate e Finocchi al Latte*/Potatoes and Fennel in Milk**

Ingredienti (For One Baking Pan)

- 4–5 large *patate* (e.g. Idaho or Russet are perfect) and/or 2 *finocchi*/fennel bulbs
- *latte*/milk
- grated *parmigiano*
- *olio d'oliva*/olive oil
- *sale, pepe nero, noce moscata*/salt, black pepper, nutmeg

Procedimento

1. Preheat the oven at 200 degrees C/400 degrees F.
2. Peel the potatoes and cut them in disks about 1/2 cm thick (1/5 inch).
3. Wash the fennel bulbs, remove the stalks/leafy part and slice them (there isn't an ideal thickness, but if you make them thinner, they cook faster).
4. Lightly coat the bottom of a porcelain or pyrex baking pan with olive oil.
5. Make a few layers of potatoes/fennel and cheese, seasoning with a little salt, nutmeg, and black pepper.
6. Add enough milk to cover.
7. Top with grated *parmigiano*.
8. Bake until the milk becomes creamy, the *patate/finocchi* are soft and the top is golden brown (based on the thickness, it usually takes 20–30 minutes).

Variazioni

1. You can add sliced onions and some garlic if you like them.
2. Non-vegetarians can add a couple of thin layers of ham.
3. If you want to reduce the time in the *forno/oven*, you can boil the potatoes/fennel before placing them in the baking pan. But you will have one extra *pentola/pot* to wash =P, so I do not consider it a time saver after all.
4. You can add different spices, such as curry (not much used in Italy, but tasty).
5. You can use also the stems of the *finocchi* if you slice them very thin.
6. *Finocchi* are delicious raw, as a healthy snack, or in a salad.

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