



spoon&whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Broccoli, Andouille and Gruyère Bake

Serves 4

2 crowns broccoli, cut into small florets and stems diced
1 link Andouille sausage, sliced
1 large shallot, sliced finely
3 tbsp butter
3 tbsp flour
1/2 cup chicken broth
1 1/2 cups milk
1 cup shredded Gruyère cheese (about 6 oz)
Kosher salt and freshly ground black pepper

1. Preheat the oven to 400 degrees F.
2. Bring a saucepan half-filled with water to a boil. Blanch broccoli for about 2 minutes, then immediately drain into a colander and plunge into a bowl of ice water to stop from over cooking.
3. In a large cast iron frying pan, cook sausage until browned on all sides. Remove from pan, and set aside.
4. Add sliced shallot to the pan with 1 tbsp of butter and fry until tender, about 5 minutes.
5. Add two more tablespoons of butter to the shallots, and sprinkle flour in. Whisk together and then slowly add in the chicken broth and milk while continuing to whisk. Once sauce is smooth and slightly thickened, slowly add in half of the Gruyère cheese, whisking to combine. Add a pinch of salt and generous grind of pepper.
6. Add blanched broccoli and cooked sausage back into the sauce, stir to combine and sprinkle with remaining cheese.
7. Bake for about 15-20 minutes until bubbling. Turn oven to broil, and broil until spots of golden brown appear. Let sit 10 minutes before serving.