



## Taro Gratin

Autumn

A dish featuring an oven-baked sauce containing taro



### Ingredients (4 servings):

250 g	taro
1	medium onion
Some	salt, pepper
4 tbsp	flour
1 tbsp	salad oil
10 slices	bacon
Some	parsley
1 cup	milk
1 tbsp	butter
100 g	cheese

### Directions:

1. Cut the taro into julienne strips and soak in water.
2. Slice the bacon and onions and stir-fry with salad oil. Sprinkle on salt and pepper. Add in **1** and stir-fry.
3. Sprinkle flour into **2** and add milk. Cover with a lid and simmer for 30-40 seconds. Stir the mixture.
4. Firmly stuff the taro into a buttered baking dish and sprinkle on top with hot-melt-cheese. Bake in the oven at 220°C for about 20 minutes. Sprinkle the baked gratin with minced parsley.

### Tips:

- This dish has a nice texture and goes well with cheese when served warm. This dish also tastes sweet and delicious when served cold.