

# Roasted Sweet Potato and Turnip Au Gratin

**Makes:** 50 Servings

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Ingredients	Weight	Measure
Sweet Potatoes, raw	11 1/2 lb	
Turnips, raw	5 lb	
Milk, skim		11 cup
Sharp cheddar, reduced fat, shredded		5 cup
Montery Jack cheese, shredded		1 1/4 cup
Panko Bread Crumbs		3 1/2 cup
Ground cumin		3 tsp
Cayenne pepper		1 tsp
Maple syrup		3/4 cup
Cornstarch		1/2 cup
Water		1 1/2 cup
Salt		1 Tbsp
Pepper		1/2 tsp



## Directions

1. Peel and slice sweet potatoes and turnips. Line a baking

sheet with paper and layer vegetables on pan. Season with salt and pepper.

2. CCP: For 50: Roast at 350 degrees F low fan for 8-12 minutes until veggies take on a roasted pale brown color.

For 6: Roast at 375 degrees F for 10-20 minutes on a cookie sheet .

3. For 50: CCP: In a large kettle heat milk, syrup, cayenne, and cumin to 140 degrees F. Thicken liquid with cornstarch slurry (water and cornstarch mixed well) a little at a time until you reach a white sauce-like consistency. Add half of the shredded cheeses. For 6: Heat on the stove in a quart saucepan.

4. For 50: Spray one 4 inch deep, full size cake pan with pan spray. Layer half of cooled sweet potatoes alternately with turnip slices across bottom of pan. Top with half of the sauce. Repeat with remaining vegetables and top with remaining sauce. For 6: use a 9x13 baking dish. Sprinkle bread crumbs and remaining cheeses over top of casserole.

5. CCP: for 50, Bake uncovered in a convection oven at 350 degrees F, low fan until golden and bubbling, approximately 15-20 minutes, reaching an internal temperature of 140 degrees F for 15 seconds. For 6: Bake at 350 degrees F in a conventional oven for approximately 20-30 minutes until golden brown and bubbling, reaching an internal temperature of 140 degrees F.

6. CCP: Hold at 140 degrees F until service. Do not hold for more than two hours. Dispose or cool down leftovers according to HACCP plan requirements.