

Truffled Scallop Potatoes with Brussels Sprouts

[Kurt Von Kahle of Kurt's Kitchen](#)

From the Yale Appliance + Lighting Chef Series

Ingredients:

- 5 Russet or Yukon potatoes, peeled & sliced thin
- 1 cup quartered Brussels Sprouts
- 1 small sweet onion small dice
- 1 cup vegetable stock
- 1 cup milk
- 2 T u/s butter
- 2 T flour
- 1 tsp minced garlic
- 1 T chopped rosemary or thyme
- Salt & Pepper to taste
- 3 ounces shredded cheddar or gruyere
- 3/4 cup Panko Crumbs
- 1 T truffle oil

Method:

Combine stock, milk, potatoes, sprouts and onion in a pan and set to boil (approximately 8 minutes)

In a sauce pan, make a roux by melting butter, slowly adding flour and garlic, cooking for a few minutes.

Remove saucepan from heat and slowly incorporate liquid from vegetables, return to heat to thicken. Season with s,p & herbs.

Place vegetables in a buttered casserole. Cover with liquid, cheese and crumbs. Bake in a 400° convection oven for 20 minutes. Test for doneness with a fork. Drizzle on truffle oil & Enjoy!