

Brussels Sprouts Gratin (Gegratineerde Spruitjes, Gratin de Choux de Bruxelles)

1 1/2 cups (375 ml) heavy cream

1 1/2 - 2 lbs (675-900 g) Brussels sprouts, trimmed
and outer leaves discarded

1/4 lb (225 g) bacon, chopped, fried crisp, and drained

Salt and freshly ground pepper to taste

A grating of fresh nutmeg

1/4 cup (60 ml) grated Gruyere or Swiss cheese

Simmer the cream in a small saucepan over moderate heat until reduced by half, about 10 minutes. Meanwhile, place the Brussels sprouts in a pan with salted water to cover and bring to a boil over high heat. Boil for 1 minute, drain, and refresh under running water. Combine the Brussels sprouts and bacon in a lightly greased gratin or baking dish. Season with salt, pepper, and nutmeg. Pour the cream over the top and sprinkle with grated cheese. Bake in a preheated 450F (230C) oven until browned on top, about 15 minutes. Serves 4 to 6.