



## The Best Cabbage Gratin a la [Andy Baraghani](#)

*The first time I saw this recipe it was in [Bon Appetit](#). The trick is to roast the cabbage long enough to draw out the moisture so the sauce doesn't get watery. The nice thing about this recipe for entertaining is that you can bake it ahead minus adding the cheese, then cool, wrap, and chill. Just before serving, pull from the fridge, sprinkle with the cheeses and broil until golden and heated through.*

Makes 8 servings

- 1 medium head green cabbage (about 3½ pounds), cut through core into 8 wedges
- 2 tablespoons extra virgin olive oil
- 1½ teaspoons kosher salt, plus more for seasoning
- 1 teaspoon freshly ground black pepper, plus more for seasoning
- 2 medium shallots, quartered through root end
- 4 garlic cloves
- 2 cups heavy cream
- 1 tablespoon fresh thyme leaves, plus more for serving
- 1 tablespoon unsalted butter
- 1 1/2 cups shredded Gruyère, about 3 ounces
- 1/2 cup grated Parmesan

### How to make it:

1. Place oven racks in the upper third and middle of the oven; preheat to 350 degrees F. Place the cabbage slices on a rimmed baking sheet and drizzle with oil; season lightly with the salt and pepper. Roast until tender and edges are golden, 40 to 45 minutes.
2. Meanwhile, place the shallots, garlic, cream, thyme, 1 1/2 teaspoons salt and 1 teaspoon of pepper in a small saucepan and bring to a simmer over low heat. Cook, stirring occasionally, until the shallots and garlic are tender, 15 to 20 minutes. Let cool. Puree in a blender or food processor until smooth.
3. Rub the inside of a 12-inch oven-proof skillet or 3-quart shallow baking dish with the butter. Arrange the cabbage in the pan so the wedges are lying on a cut side; pour the cream mixture over. Bake on the middle rack, uncovered, until the cream thickens, 35 to 40 minutes. Remove from the oven and let cool 30 minutes.

4. Heat the broiler. Sprinkle the Gruyère and Parmesan evenly over the cabbage. Broil until cheese is bubbling and the gratin is browned, about 3 to 4 minutes. Top with more thyme leaves if desired.