



Beet, Greens & Cheddar Crumble

adapted from The Fat Radish

serves 2, with leftovers (excellent reheated)

- 1/2 pound beets
- 2 sprigs fresh thyme, plus 1 teaspoon fresh thyme leaves
- 1 garlic clove, peeled
- 2/3 pound beet greens or Swiss chard
- 5 tablespoons cold unsalted butter, plus more for greasing pan
- 2/3 cup all-purpose flour (gluten-free is fine)
- 1 cup milk
- 4 1/2 ounces (1 1/8 cups) sharp Cheddar, grated
- 2 tablespoons English mustard powder
- 1/2 teaspoon Worcestershire sauce
- 1 teaspoon Tabasco sauce
- 1/8 cup rolled oats
- 2 tablespoons chopped toasted hazelnuts
- 1 tablespoon Parmesan
- 1/8 teaspoon freshly grated nutmeg

Combine beets, thyme branches, garlic and peppercorns in a large pot. Cover with cold salted water. Bring to a simmer over medium-high heat; cook until beets are tender, 15 to 30 minutes depending on size. Remove with a slotted spoon. Add greens and cook for 2 minutes (do this in batches if necessary); remove with tongs and transfer immediately to a bowl of ice water. Drain well. Once beets are cool enough to handle, peel them and slice crosswise into 1/4-inch-thick slices. Roughly chop greens' leaves and stalks.

In a small saucepan over low heat, melt 2.5 tablespoons butter. Stir in 1/3 cup flour.

Cook, stirring constantly, for 2 minutes; roux should smell cooked but remain white. Slowly whisk in milk until mixture forms a thick, smooth sauce. Stir in 1 cup Cheddar until melted. Stir in mustard powder, Worcestershire and Tabasco. Season with sea salt to taste.

In a small bowl, stir together remaining 1/3 cup flour, the oats and the hazelnuts. Use your fingers to work in 3 tablespoons butter, the remaining 1/8 cup Cheddar and the Parmesan. It should be a mixture of large and small pieces. Season with a pinch of sea salt, freshly ground black pepper and the nutmeg.

When you are ready to assemble the dish, heat oven to 350°F. Butter a small gratin or baking dish. Spread a layer of béchamel on the bottom. Top with a layer of beets, followed by a layer of greens and stalks. Season generously with salt and pepper, and sprinkle with thyme leaves. Spread another layer of béchamel on top and repeat process to fill the dish. Cover entire surface with crumble topping. Transfer dish to oven and bake until bubbling and golden brown in spots, 45 minutes to 1 hour.