

Clapshot Cake¹

<ul style="list-style-type: none">• 1 lb peeled turnip or rutabaga• 8 oz potato• ½ cup milk• 1 clove garlic, minced• ¾ cup heavy cream• ½ t salt• Grated nutmeg & black pepper• Butter for greasing pan	<p>Traditional side dish with Robbie Burns Day haggis.</p> <ul style="list-style-type: none">• Preheat oven to 350F.• Use mandolin or food processor to finely slice turnip & potato.• Put in large pot with garlic & milk. Cover, heat slowly, stirring frequently, until potatoes start to break down & release their starch ~10 minutes.• Add cream, nutmeg & pepper & bring to slow boil. Reduce heat & simmer until veggies are tender, ~5 minutes.• Butter a deep, round 7" baking pan or casserole. Add veggies & sauce, there should be space for clapshot to bubble up.• Bake ~1 hour, until a knife pushes through easily. Top should be browned. If not, run under broiler. If browned but not yet tender cover with foil & continue roasting.
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¹ Robbie Burns recipe by way of Barb Seifert.