

Baked Fennel with Gorgonzola

4 fennel heads, each about 3-1/2 inches wide, with some green tops
1-3/4 cups regular-strength chicken broth
1/4 pound (1/2 cup packed) gorgonzola or cambozola cheese
2 Tablespoons fine dried bread crumbs
Salt

Rinse fennel; trim off stems and reserve about 1 cup of the tender green leaves. Trim any bruises or dry-looking areas from fennel, then cut in half from stem through root end.

Lay fennel in a 10 to 12 inch frying pan; add broth. Cover and bring to a boil on high heat; simmer until fennel is tender when pierced, 20-25 minutes. With a slotted spoon, transfer fennel to a shallow casserole, 9 to 10 inches wide; lay cut side up.

Boil broth, uncovered, on high heat until reduced to about 1/3 cup; stir in about half the fennel leaves. Spoon mixture evenly over fennel.

Mash cheese with bread crumbs, then dot evenly over fennel.

If making ahead, cover and chill up to 1 day; also wrap remaining fennel leaves in a towel, seal in a plastic bag, and chill.

Bake casserole, uncovered, in a 375 degree oven until cheese begins to brown and fennel is hot, about 20 minutes (25 minutes if chilled). Tuck remaining leaves around fennel; season to taste with salt.

Makes 8 servings.



Three Kitty Cuisine
Point Arena, CA