

martha stewart

Warm Fennel-and-Parmesan Dip

★★★★☆

A warm, golden dip always tempts guests to dig in. This one uses Parmesan cheese to season caramelized fennel and garlic.

Prep: 30 mins**Total:** 1 hr 30 mins**Yield:** Serves 6 to 12

Marcus Nilsson

Ingredients

3 tablespoons extra-virgin olive oil

3 fennel bulbs, trimmed and cut into 1-inch wedges

4 garlic cloves, slightly crushed

Kosher salt and freshly ground pepper

1/4 cup plus 2 tablespoons finely grated Parmesan cheese

Directions

Preheat oven to 400 degrees. Heat oil in a large heavy ovenproof skillet (preferably cast-iron) over medium-high heat until shimmering; add fennel, pressing down so that most of it fits snugly in a single layer. Add garlic to skillet. Brown fennel on 1 side for 4 minutes. Flip, and sprinkle lightly with salt. Cover skillet with parchment-lined foil, and transfer to oven. Roast until fennel is very tender, 20 to 30 minutes. Let cool slightly.

Raise oven temperature to 450 degrees. Puree fennel and garlic in a food processor until smooth. Season with salt and pepper, and stir in 1/4 cup cheese. Transfer mixture to a 3-cup baking dish, and sprinkle with remaining 2 tablespoons cheese. Bake until dip is hot in center and cheese is golden brown, about 20 minutes. Serve immediately.

Cook's Notes

Serving Idea: Toasted rustic bread is perfect for dipping.

Cook's Notes

Puree can be refrigerated for up to 2 days. Bring to room temperature before baking.

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