Ingredients

- 2 pounds Brussels sprouts
- 4 ounces prosciutto, julienned
- 4 tablespoons unsalted butter
- Roasted Garlic, recipe follows
- 3 tablespoons all-purpose flour
- 1 1/2 cups heavy cream
- 1 cup half-and-half
- 1 cup dry sherry
- 1 cup finely grated Parmesan, plus 1/2 cup
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon kosher salt
- freshly ground black pepper to taste

Roasted Garlic:

- 1 head garlic
- 1/2 teaspoon olive oil
Directions

Preheat oven to 350 degrees F.

Peel off any damaged outer layers of Brussels sprouts. Cut stem to make it flush and Halve smaller or Quarter larger sprouts. Saute the prosciutto in the butter over low heat for about 10 minutes. Add the garlic and Brussels sprouts and stir continuously for 3 minutes. Add the flour and continue stirring for 2 minutes. Add the sherry and allow to reduce for 1 minute. Add the cream, half-and-half and Bring the liquid to a simmer, then reduce the heat and continue simmering for 8 minutes or until the liquid is reduced a bit and thickened. Stir in the 1 cup of Parmesan, nutmeg, salt, and pepper. Transfer to an ovenproof casserole dish. Cover with remaining 1/2 cup Parmesan. Cover with aluminum foil and bake for 20 minutes. Serve immediately.

Roasted Garlic:

Preheat oven to 350 degrees F.

Cut off the papery tip of the garlic head, exposing the top of each garlic clove. Brush the exposed cloves with olive oil.

Place the garlic, root side down, on the center of a piece of aluminum foil. Bundle the garlic with the foil, leaving a small vent on top. Roast the garlic for 45 minutes or until the cloves turn beige and are fork tender. Remove from the oven and let stand until cool enough to handle.