

Gratin de Légumes - Vegetable Gratin

Serves 6 as a side dish.

Ingredients:

- 2 cups snow peas
- 2 broccoli crowns, separated into small sections
- 3 cups haricots verts, trimmed
- 1 - 2 large ripe beef-steak tomato, sliced thinly (6-8 slices), about ¼-inch thick
- 2 tablespoons chopped fresh thyme and extra sprigs for garnish
- 2 eggs
- 1 cup cream
- 2 tablespoons butter
- 1 cup grated manchego or Parmesan
- Kosher salt and pepper to taste

Directions:

1. Preheat oven to 350°.
2. Melt butter, let cool slightly and whisk in eggs and cream. Add ½ cup of grated cheese and chopped thyme. Season with salt and pepper to taste.
3. In an 8 x 11 deep sided baking dish, layer snow peas on bottom of dish. Next place broccoli sections, followed by haricots verts and finally sliced tomatoes. Pour egg mixture into casserole and push down gently on vegetables to compress and sprinkle with ¼ cup of remaining manchego.
4. Cook at 350° for about 30 minutes, turn up oven to 375°, cook for an additional 15 minutes until edges of tomatoes are golden and vegetables are tender. Remove from oven, garnish with remaining cheese and thyme sprigs.
5. Cool for 20 minutes, cut into squares and serve. Don't forget the wine!

