

# THE FLEXITARIAN COOK

FLEXITARIAN.CHRISTINESUSSKIND.COM

## Gratin de tomates, courgettes et onions

5 large plum tomatoes	extra virgin olive oil
2 medium zucchinis or summer squash (or one of each)	sea salt
4 medium onions	freshly ground black pepper
fresh thyme	1/2 cup panko (japanese-style bread crumbs)
2 cloves garlic	1/4 cup grated parmesan

Slice tomatoes and lay them on several sheets of paper towels (on top of a baking sheet works pretty well). Sprinkle salt on them and let them render water for a couple of hours. Slice squash, place in a colander over a plate, lightly salt and let them render water as well.

Peel and slice onions lengthwise. Saute them briefly in a bit of olive oil (with some salt, pepper, and a few sprigs of thyme) on medium heat until they start to color, then turn the heat down and let them caramelize for about 35 to 40 min. Set aside.

Chop 1 Tbsp fresh thyme leaves and 2 cloves garlic and mix with 4 Tbsp olive oil. Set aside.

Place squash slices on paper towels and pat them dry. Put them at the bottom of a 9 x 13 baking dish and drizzle half of the olive oil/thyme/garlic mixture on top. Spread the caramelized onions on top. Pat tomato slices dry and cover the onion layer with those, drizzling the second half of the olive oil mix on top.

Place the dish in a preheated 350 oven and bake about 40 min, until tomatoes are looking a bit dry and starting to brown.

Mix panko with parmesan and 1 or 2 Tbsp olive oil. Sprinkle over the tomatoes and return the dish to the oven for another 10 to 15 min. or until the topping is golden brown.