

ZUCCHINI GRATIN

by Richard Olney

1 pound zucchini sliced
coin-thin (mandoline)

3 tablespoons olive oil

Salt, pepper

2 ounces stale bread, crusts
removed, soaked in hot
water, well squeezed

3 ounces Swiss Gruyère
cut into ¼- to ⅛-inch dice

Persillade: 2 peeled cloves
garlic pounded to paste in
a mortar, mixed with a
handful of chopped parsley

1 egg

Olive oil (for the gratin dish
and the surface)

Toss the zucchini slices, salted,
in the olive oil over a high
flame (tossing every few
seconds) for 5 or 6 minutes
or until limp but lightly
colored.

Mix together the soaked
bread, diced cheese, *persillade*,
egg, salt, and pepper, beating
with a fork. Stir in the sautéed
zucchini and smooth the
mixture into an oiled gratin
dish, sprinkle a bit of olive oil
on the surface, and bake in a
hot (about 425°) oven for
½ hour.

Serves 4

