Courgette gratin

Cuisine: **Italian**
Food category: **Side dishes**

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Program steps

Preheating: 180 °C

1	Hot air	75 %	Termination by time	00:15 hh:mm	180 °C	100 %	

Ingredients - number of portions - 4

Name	Value	Unit
olive oil	25	g
courgettes, sliced into 5mm rounds	800	g
thyme sprig	3	pcs
basil leaves	4	pcs
crème fraîche	100	ml
milk	50	ml
plain flour	5	g
parmesan	75	g
salt	3	g
black pepper	1	g

Directions

Preheat the oven to 180C
Put the olive oil in a large, lidded frying pan. Add the courgettes and herbs and season with salt and pepper. Cover and cook gently for 10 minutes, stirring every so often, until the courgettes have softened slightly but are still al dente. The oil should have taken on a deep, rich green colour from the courgettes.
Transfer to a GN container. Whisk the crème fraîche, milk and flour together in a bowl and season with salt. Pour this mixture over the courgettes – it will not be enough to completely cover the courgettes, but this is fine – it will bubble up when cooking.
Sprinkle over the cheese. Bake in the oven for around 15 minutes, or until brown and bubbling.

Recommended accessories

Enameled GN container