

Summer Vegetable Gratin

Serves 6

A gratin is a natural for the Wood Stone oven. The vegetables roast quickly under their foil cover and the top is easily browned once the foil is removed.

Ingredients

1 med.	onion, thinly sliced
	Olive oil
	Kosher salt and freshly ground black pepper
¼ cup	basil leaves, roughly chopped
1 Tbsp.	fresh thyme leaves
8 med.	tomatoes, cut in ¼-in. slices
	Balsamic vinegar
10 small	zucchini, cut in ¼-in. slices
¼ cup	Parmigiano-Reggiano, grated
¼ cup	bread crumbs

Method

Oven Temperature: 525-550 degrees

- Combine the onions and 2-Tbsp. of the oil in a 9x12-in. gratin dish.
- **Flame Height: 3.4**
- Place the dish **in the center** of the oven and sauté for 3-5 minutes or until the onions are softened.
- Remove from oven and sprinkle with salt and pepper. Scatter herbs over the onions.
- Top the onions with a layer of partially overlapping tomatoes. Sprinkle with salt and pepper and drizzle with a little vinegar.
- Add a layer of the zucchini in the same fashion, seasoning with salt and pepper and drizzling with olive oil.
- Continue until all of the tomatoes and zucchini are used.
- Top with cheese and breadcrumbs and drizzle with a little more olive oil. Cover with foil
- Flame Height: 2.6
- Bake **in the center** of the oven for 15-20 minutes, rotating once.
- Remove the foil and continue to bake **just inside the doorway** or until the top has browned.



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