Zucchini Gratin

Description

Baked zucchini in a lightly creamy sauce of white wine and crème fraîche with tons of fresh mint and thyme and parsley, and top it with a crisp crust of breadcrumbs, Gruyère, Parmesan, and walnuts.

Summary

Yield: 4
Prep Time: 1 1/2 hours
Category: Vegetables
Cuisine: American
Tags: zucchini

Ingredients

- 1 tbsp unsalted butter plus 1 1/2 TBsp
- 1 large shallot finely diced
- Kosher salt and ground pepper
- 2 medium garlic cloves finely diced
- 1/3 cup dry white wine
- 1/4 crème fraîche
- 6 medium zucchini, diagonally sliced, 1/2 inch thick
- 1 tbsps fresh thyme chopped
- 1 tbsp fresh mint chopped
- 1 tbsp fresh chopped flat leaf parsley
- 1 cup panko bread crumbs
- 1/3 cup finely chopped walnuts
- 1/2 cup grated gruyere cheese
- 1/2 cup grated parmesan cheese

Instructions

1. Adjust oven rack to center position and preheat the oven to 400°F. In a medium skillet, melt 1 tablespoon butter over medium-low heat. Add the shallot, season with salt and pepper, and cook, stirring frequently, until softened, about 2 minutes. Add the garlic, and cook until fragrant, about 1 minute longer. Add the wine, bring the mixture up to a boil, then add the crème fraîche. Stir until melted, then remove from heat.

2. In a large bowl, add the zucchini, thyme, mint, and parsley. Season with salt and pepper, and add the shallot and wine mixture. Toss well and place in a lightly greased 9- by 13-inch rectangular baking dish. In another bowl, combine the crumbs, walnuts, cheese, and remaining 1 1/2 tablespoons butter with fingertips until the mixture is crumbly. Season with salt and pepper, and spread evenly over the zucchini. Drizzle lightly with olive oil (if using) and cover the baking dish with foil. Place the baking dish on a baking sheet, transfer to oven, then lower oven to 375°F.

3. Bake, covered, for 1 hour and 15 minutes. Remove foil, and bake uncovered until the topping is golden brown and crisp, 5 to 10 minutes. Transfer to a cooling rack and let cool 5 minutes before serving.