

Summer Courgette & Tomato Gratin



Serves 4 Prep 25 mins Cooking 40 - 45 mins Easy

Ingredients

500g new potatoes, unpeeled & thickly sliced

500g tomatoes (mix of sizes & colours if possible) sliced or halved depending on size

500g courgettes, sliced on the diagonal

75g gruyere, coarsely grated

25g parmesan, finely grated

5 tbsp olive oil

a few oregano or marjoram & thyme sprigs. leaves picked

1. Heat oven to 190C/170C fan/gas 5. Cook the potatoes in boiling, salted water for 6 mins, then drain well. Drizzle a large baking sheet with a little olive oil. Drop the courgettes in the leftover boiled water for 2 mins to blanch.
2. Add the oil to the pan with the picked herbs.
3. Grease an 1.5L oven-proof dish with oil. Layer half the potatoes, tomatoes and courgettes in the dish, drizzling with the herb oil as you go.
4. Mix the cheeses and sprinkle half over the veg.
5. Repeat the layers of veg and oil, then finish of the dish by sprinkling with the rest of the cheese.
6. Bake for 40- 45mins until the veg are tender and the top is golden and crisp.
7. **Stripe effect:** to create the stripy effect on the courgettes, run a potato peeler down their length at intervals before slicing.