

Recipe: Vegetable Gratin

Ingredients

1 onion, diced
2 cloves garlic, minced
4 small - medium zucchini, medium diced
5 roma tomatoes, medium diced
50 ml olive oil
fresh or dried oregano
Porcini salt
ground black pepper
150 gm feta cheese, cubed
1/2 preserved lemon, peel only, finely chopped
1/2 cup toasted breadcrumbs
1/4 cup fresh grated parmesan

Instructions

Preheat oven to 180C

Heat oil and fry onion over a moderate heat until golden and caramelised. Add the garlic when the onion is quite soft, to prevent the garlic from burning. Remove from heat.

Toss the vegetables in with the onion and garlic, adding the feta and lemon a good sprinkle of the pepper, oregano and mushroom salt.

Spread in an ovenproof baking dish, sprinkle with crumbs and parmesan cheese.

Bake 15-20 minutes.