



GRATIN OF MIRLITON WITH FINE HERBS

Prep Time: 1½ Hours

Yields: 6–8 Servings

Ingredients:

4–6 mirlitons, peeled, halved lengthwise and seeded

1 tsp minced tarragon

1 tsp minced thyme

1½ cups heavy whipping cream

1 tsp salt

½ tsp white pepper

pinch cayenne pepper

pinch ground nutmeg

2 tbsps grated Gruyère cheese

2 tbsps grated Parmesan cheese

2 tbsps bread crumbs

Method:

Preheat oven to 350°F. Using nonstick cooking spray, lightly grease a glass ramekin or baking dish and set aside. Working on a clean cutting board and using a sharp kitchen knife, thinly slice mirliton halves lengthwise and set aside. In a shallow bowl, season heavy whipping cream with tarragon, thyme, salt, white pepper, cayenne pepper and nutmeg, stirring to mix well. Dip half of mirliton slices in seasoned cream then layer carefully in prepared baking dish. Sprinkle Gruyère cheese in a single layer over mirliton. Dip remaining mirliton slices in seasoned cream and continue to layer in baking dish. Evenly pour remaining seasoned cream over mirliton and cheese. Cover tightly with aluminum foil and bake 30–45 minutes or until squash is tender. Remove foil and sprinkle with Parmesan cheese and bread crumbs. Increase oven heat to 425°F and bake 10–15 minutes or until top is golden brown. Remove from oven and let rest 5 minutes before serving.