



# Sqaush gratin with saffron and shavings of alpine cheese



## Rezept für 4

### Ingredients for the gratin

Oven dish with a 20 cm diameter

800 g squash

1 onion

1 clove of garlic

1 dl crème fraîche

2 yellow carrots

2 orange carrots

1 leek

Thyme

Parsley

Saffron threads

Salt

Pepper

Olive oil

### Ingredients for the garnish

100 g alpine cheese

Fleur de sel

Olive oil

Four peppercorn blend

Chopped parsley to taste

## To prepare the gratin

Cut the squash into small cubes. Dice the onion. Chop the garlic clove, thyme and parsley. In a frying pan, sweat the onion in the olive oil. Add the cubes of squash, season with salt and pepper, then add the chopped garlic, parsley and thyme.

Arrange over the bottom of an oven dish. Cook in the oven on hot air setting at 200 °C for 20 minutes. The squash should braise. Cut the yellow and orange carrots into 0.5 mm slices with a mandolin. Slice the leek into discs of the same thickness. Blanch the vegetables on a perforated tray in the oven on steam mode at 90 °C for 3 minutes. Add the crème fraîche and a few saffron threads to the braised squash. Carefully arrange the vegetables so that they cover the entire surface of the squash. Place back in the oven for 15 minutes.

**To prepare the garnish**

When you take the gratin out of the oven, grate over the shavings of alpine cheese. Season with fleur de sel and four peppercorn blend, then add a little chopped parsley. Drizzle with a little olive oil.

**Cooking level**

20 minutes | hot air setting, 200 °C 3 minutes | steam mode 90 °C 15 minutes | hot air setting, 200 °C