

VERDURE AL FORNO

Source: Everyday Italian by Giada DeLaurentiis

Prepared by: Brad Patton, April 2016

Makes: 4 Side Dish Servings

2 teaspoons extra-virgin olive oil

5 medium zucchini (about 1 ½ pounds total), cut crosswise in to 1-inch thick slices.

½ teaspoon salt, plus more to taste

1 cup heavy cream

1 cup grated mozzarella cheese

1 cup grated fontina cheese

6 tablespoons grated Pecorino Romano cheese

1 cup plain dried bread crumbs

Preheat the oven to 350 degrees. Line a baking sheet with foil. Coat the bottom of an 8" square baking dish with the oil. Arrange enough of the zucchini slices over the bottom of the dish in a single layer to cover. Sprinkle with 1/3 of the salt and pepper. Pout 1/3 cup of the heavy cream over the zucchini and sprinkle with 1/3 cup each of mozzarella and fontina cheeses.

Sprinkle with 2 tablespoons of Pecorino Romano cheese, then with 1/3 cup bread crumbs. Repeat layering the ingredients two more times. (The vegetables can be assembled up to 8 hours ahead. Cover and refrigerate. Bring to room temperature before proceeding.) Place the baking dish on the baking sheet and bake uncovered until golden brown on top and the sauce bubbles, about 40 minutes. Serve immediately.

Cook's Notes:

