

Pumpkin and Tomato gratin

Ingredients

1.5 kg peeled pumpkin

4 cloves garlic

6 X 3cm stalks of rosemary

100g parmesan

6 slices sourdough bread

8 ripe tomatoes

4 tablespoons butter

½ cup olive oil

Method

Prepare pumpkin

Turn the stove on to boil the water in the steamer and pre-heat the oven to 200C. ***Slice pumpkin into 1cm slices (get an adult to help you).*** Remove the peel and slice into 1 cm cubes. Place pumpkin in the steamer, for about 5 minutes until nearly tender. ***Transfer pumpkin to a large bowl.*** Strip the leaves from the rosemary and roughly chop and add to pumpkin bowl.

Pumpkin and tomato gratin

Prepare Tomatoes

Place tomatoes in a bowl next to the sink. *Pour boiling water over tomatoes and leave for a minute. Tip the tomatoes and boiling water into a colander then cool with cold water.* Using your hands peel off the tomato skins and roughly chop up the tomatoes. Peel garlic and chop into 2 or 3 pieces and press through the garlic press into a small bowl.

In a fry pan, heat the butter and half the oil and on a low heat sauté the garlic for about one minute stirring constantly. Add the tomatoes and cook over a high heat, stirring occasionally until the tomatoes have collapsed and look saucy- about 10 minutes.

Preparing the Gratin

Remove the crusts from the bread. Tear up the bread and use the food processor to make bread crumbs. Grate the parmesan and gently mix with the bread crumbs in a bowl. Brush the inside of the gratin dish with some oil.

Mix the pumpkin with the tomatoes and add salt. Spoon the mixture evenly into gratin dish. Scatter the breadcrumbs and parmesan over the top and drizzle with the rest of the olive oil. Bake for 25 minutes until the crust is golden.