

Fennel gratin with cherry tomatoes and mozzarella

Description



Yield
4 servings



Scheduling
Preparation: 25–30 minutes
Baking time: 20 minutes/180°C



Nutritional values (100 g or 100 ml)
energy: 1'250 kJ/300 kcal;
fat: 9.9 g, of which saturated 3.4 g;
carbohydrates: 4.5 g, of which sugars 1.6 g;
protein: 5.1 g; salt 0.8 g

Recipe

Ingredients (1'791 g)

800 g	fennel
500 g	cherry tomatoes
240 g	mozzarella
60 g	breadcrumbs
80 g	parmesan cheese
100 g	olive oil
10 g	table salt
1 g	pepper, black

Production

1

Preparation

Preheat to 180°C (convection oven).

Cut off the base of the fennel bulbs and set aside the nice green tops. Cut the fennel lengthwise into quarters or sixths. Place in a pot with a little water, lightly salt, bring to a boil, then cover and cook for 7–9 minutes until al dente.

In the meantime, halve or quarter the cherry tomatoes, depending on their size. Season the cut surfaces with salt and pepper and place in a bowl. Drain the mozzarella on kitchen paper and cut into small cubes. Mix with the tomatoes.

Chop the set-aside fennel greens. Mix with the breadcrumbs, parmesan cheese and olive oil in a small bowl.

Carefully remove the cooked fennel from the pot, drain well and place in a gratin dish. Spread the tomato and mozzarella mixture on top and sprinkle with the fennel green and breadcrumb mixture.

Bake the fennel gratin in the hot oven on the middle shelf for about 20 minutes until golden brown.

2

Serving

Arrange on hot plates and serve immediately.