

## Butternut Gratin | inspired by Mimi Thorisson

- 3 Tablespoons butter
- 1 large onion, thinly sliced
- 1 garlic clove, thinly sliced
- 1 ½ pounds butternut squash, peeled, halved, seeded, and thinly sliced (about 1 large squash)
- ¼ teaspoon grated nutmeg
- 4-5 sprigs fresh thyme
- Salt and pepper
- ½ cup heavy cream
- ¾ cup fresh bread crumbs (put the bread in the bowl of a food processor and run it till the bread is crumbled)
- ¾ cup grated Comté or Emmenthal cheese

Preheat the oven to 350°F.

If you have a large ovenproof sauté pan, this is a great time to use it. If you don't have one, butter a baking dish and set it aside.

Heat the butter in a large sauté pan over medium heat. Add the onion and garlic and cook until the onion is translucent, 4-5 minutes. Add the squash slices, toss with the onions, and cook until slightly tender, about 5 minutes.

If you are not using an ovenproof sauté pan, transfer the onions and squash to the buttered baking dish.

Grate the nutmeg over the squash and lay the thyme sprigs on top.

Pour the cream all over, then sprinkle the bread crumbs and cheese on top. If you want, drizzle another tablespoon of butter on top.

Bake until golden and bubbly, 30-45 minutes. I like to bake it a little longer because that golden, crispy cheese is irresistible. Serve immediately.