

## COURGETTE TIAN



2 – 3 zucchini

1 large onion

1 egg

butter and olive oil

flour, salt, pepper, nutmeg, Gruyere

Sautè zucchini and then onions in butter/olive oil until  $\frac{3}{4}$  done. Pour into gratin dish. Add egg, salt, pepper, flour, nutmeg and Gruyere. Cook 20 – 30 minutes at 350°, or until top is browned.