



# Golden Baked Potato-Zucchini-Gratin

⌚ Preparation time: 20 minutes

👤 Portions: 3

Cooking time: 25 minutes

**Total time: 45 minutes**

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## Ingredients (serves 2-3)

- 500 g (17.6 oz) potatoes
- 250 g (8.8 oz) zucchini (courgettes)
- 150 g (5.2 oz) onions
- 1 small garlic clove
- 15 g (0.5 oz/ 1 tbsp.) margarine + some extra flakes
- 400 g (14.1 oz) silken tofu
- 2 tbsp. cashew paste/butter (or almond paste/butter)
- 2 tsp hot mustard
- 15 g (3 heaped tbsp) yeast flakes
- 1 a pinch of nutmeg
- Salt
- Pepper
- 1 tsp. herbes de Provence
- 1-2 tsp. olive oil
- A bunch of chives

In addition: A tart mould with a diameter of approx. 27 cm (10.6 inch)

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## Instructions (15-20 minutes working time + 25 minutes baking time)

1. Thoroughly rinse the potatoes and courgettes and finely slice without peeling them.
2. Peel onions, halve and cut into thin slices. Peel and chop the garlic clove.
3. Melt a tbsp. of margarine in a pan and fry half of the onions and the garlic until slightly golden brown. Preheat the oven to 220°C/428 °F fan
4. Mix fried onion and garlic, silken tofu, cashew paste/butter, hot mustard, yeast flakes, a pinch of nutmeg, a big dash of salt, pepper and herbs of Provence in your blender.
5. Brush the mould with olive oil. Spread 3 tablespoons of the tofu sauce over the bottom of the mould. Mix the potato and zucchini/courgette slices and the remaining onion slices, add some salt and fill into the dish. Note: You can, of course, layer the potato and zucchini/courgette slices neatly and fan-shaped into the mould. I'm a little lazy though :-)) and just put the mingled slices into the mould and press them a bit flat.
6. Sprinkle the ingredients with a pinch of nutmeg, a pinch of salt, pepper and add a few margarine flakes. Pour the rest of the tofu sauce over the ingredients.
7. Bake the gratin in the preheated oven at 220°C/428 °F fan for about 25-30 minutes until golden brown.
8. Cut the chives. Remove the gratin from the oven and serve hot, garnished with plenty of chives. Enjoy

So golden-melting and creamy - this is a dish your whole family will love.