

safran **oct8bre** occitan

cucumber gratin with saffron

serves 4

Ingredients

2 cucumbers
100g of grated cheese (Gruyère)
3 tablespoons of liquid fresh cream
3 saffron stigmas
20g of butter
coarse salt, pepper

Method

On the day before cooking, leave 0,1g of saffron to infuse in 3 tablespoons of liquid cream.
Peel, core and cut the cucumber in sticks and leave it to sweat in coarse salt for 15 minutes.
Rince and wring out the excess water.
Fry the sticks in 20g of butter for 5 minutes.
Add the infusion, lay out in 4 ramekins, sprinkle grated Gruyère and put in the grill for 5 minutes.