



## Roasted Tomato Gratin

*With Extra-Virgin, Garlic and Basil Infused Olive Oils*

### Ingredients:

3 pints grape tomatoes, rinsed	1 T pine nuts (optional)
1 ½ T + ¼ C Delavignes Extra Virgin Olive Oil (divided)	2 heaping Tablespoons each fresh parsley & basil, rinsed & chopped
1 t Olive Oil Factory Herbs de Provence Bread Dipper Spices	2 cups coarse breadcrumbs* (use quality artisan bread)
1 t Kosher or Sea Salt	¼ C Garlic Olive Oil
½ t ground black pepper	¼ C Basil Olive Oil

### Instructions:

\*Pulse stale or toasted bread in food processor to make coarse homemade breadcrumbs. Preheat oven to 400°F. Place tomatoes, ½ T Extra Virgin, Herbs de Provence, salt, black pepper and optional pine nuts in a 13"x9" baking dish; mix well & spread evenly. Toss bread crumbs with fresh herbs in a large bowl, add the remaining oils and mix until well combined. Evenly spread the breadcrumb mixture on top of the tomato mixture. Bake until golden brown, approx 40 minutes. Recipe inspired by Ina Garten's *Provençal Tomato Gratin*,

found on Epicurious.com

**Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481**