

Wholesome Harvest

# Comté & Tomato Gratin



1000 years of artisanal cheesemaking  
**COMTÉ**  
P.D.O.  
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[www.comte.com](http://www.comte.com)

### Comté & Tomato Gratin

In this recipe, an herbed Comté and breadcrumb topping provides a crisp, cheesy counterpoint to juicy, sweet tomatoes. The result is as beautiful as it is delicious! Serve the gratin as a side dish with fish or grilled meat, or on its own with some crusty bread for mopping up those mouthwatering juices.

Serves 4-6

- Olive oil for dish
  - 4 ounces Comté, shredded (2 scant cups shredded)
  - ½ cup fresh breadcrumbs (preferably from a day-old baguette)
  - 1 tablespoon minced fresh parsley
  - 1 teaspoon minced fresh thyme
  - 1 small garlic clove, minced
  - Salt and freshly ground black pepper
  - 2 pounds tomatoes, cored and sliced 1/4-inch thick
1. Preheat the oven to 500°F. Coat a 9x13-inch baking dish lightly with olive oil.
  2. In a small bowl, toss together the Comté, breadcrumbs, parsley, thyme, garlic and a pinch of salt and pepper.
  3. Layer the tomato slices in the baking dish, overlapping them slightly. Season with salt and pepper. Sprinkle the Comté topping evenly over the tomatoes.
  4. Bake 10 minutes, or until the topping is light golden. Serve warm or at room temperature.

Bon appétit!



Comté is a French PDO (Protected Designation of Origin) cheese that has been made for a thousand years; its flavors are derived from a traditional production that is respectful of the environment and the terroirs of the Jura region.

**Comté Cheese Association USA**  
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