

Tomato Renkon Gratin

1. Slice the **renkon** into rounds and blanch them briefly.
2. Slice the **tomato** and layer it with the blanched renkon in a baking dish.
3. Sprinkle some **cheese** (a mix of mozzarella and parmesan) over the top.
4. Bake it in the oven until the cheese is golden and bubbly.
5. Season with a pinch of **salt**, **pepper**, and some herbs like **thyme** or **basil** for added flavor.

