

★★★ Tian of Provencal Vegetables ★★★

Courtesy of Jeff Orr

Chef, Cocoliquot Restaurant, Madison, Wisconsin

4 servings

Ingredients:

3 zucchini, sliced into 1/2 inch disks
4 tomatoes, cut into 1/2 inch slices
2 small eggplants cut into 1/2 inch slices
1 yellow onion, thinly sliced
4 cloves of garlic, finely chopped
4 or 5 leaves of basil, thinly sliced
2 sprigs thyme, chopped
1 sprig marjoram, finely chopped
Olive oil
Salt
Pepper
1/2 cup Parmigiano Reggiano, grated

Sweat the onions in olive oil until very soft. Season with salt and pepper and place in a baking dish large enough to accommodate all the vegetables.

In the same sauté pan used for the onions, sauté the eggplant slices in olive oil until lightly browned on both sides, doing so in batches if necessary. Set aside.

In three separate bowls, place the eggplant, zucchini and tomatoes. Drizzle each of the vegetables with olive oil, salt, pepper, garlic, and herbs, reserving some of the herbs for later. Layer the slices alternately in the baking dish over the onions.

After all the vegetables are in, sprinkle the remaining herbs and drizzle with olive oil. Place baking dish into oven at 375 degrees for 30-40 minutes until the vegetables become golden brown. Sprinkle with the cheese and place back in the oven for 3 more minutes before serving.

