



Vegetable Tian

(Adapted from Barefoot in Paris by Ina Garten)

For this dish to look its best, choose potatoes, zucchini, and tomatoes that are about the same diameter so the slices look similar.

Ingredients

Gustare Coratina EV Olive Oil

- 2 large yellow onions, cut in half and sliced
- 2 garlic cloves, minced
- 1 pound medium round potatoes, unpeeled
- $\frac{3}{4}$ pound zucchini
- 1 $\frac{1}{4}$ pounds medium tomatoes
- 1 t kosher salt
- $\frac{1}{2}$ t freshly ground black pepper
- 1 T fresh thyme leaves, plus extra sprigs
- 2 ounces Gruyère cheese, grated

Directions

Preheat oven to 375°. Brush a 9x13x2-inch baking dish with olive oil. In a medium sauté pan, heat 2 tablespoons of olive oil and cook the onions over medium-low heat for 8 to 10 minutes, until translucent. Add the garlic and cook for another minute. Spread the onion mixture on the bottom of the baking dish.

Slice the potatoes, zucchini, and tomatoes in 1/4-inch-thick slices. Layer them alternately in the dish on top of the onions, fitting them tightly, making only one layer. Sprinkle with salt, pepper, thyme leaves, and thyme sprigs and drizzle with 1 more tablespoon of olive oil. Cover the dish with aluminum foil and bake for 35 to 40 minutes, until the potatoes are tender. Uncover the dish, remove the thyme sprigs, sprinkle the cheese on top, and bake for another 30 minutes, or until browned. Serve warm.



Note: *This dish multiplies very easily; use any size pan and bake for the same amount of time. Yukon gold potatoes are particularly good!*

to taste, to enjoy, to savour

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