



# LATE SUMMER VEGETABLE TIAN

 2 hours

Meal Difficulty

 Serves 10-15



## COOKING DIRECTIONS

- 1 Prepare the seeded basil oil: Toast seeds over medium heat in a small skillet (like the No. 6), stirring constantly, until fragrant, about 2 minutes. Transfer to a mortar and pestle and roughly grind. Return spices to the skillet and add olive oil and the stems from the bunch of basil (about 6-8 stems). Place over medium heat just until the oil starts to bubble, then turn off the heat and let steep for 15-20 minutes. Discard basil stems.
- 2 Preheat oven to 400°F.
- 3 Drizzle 2 tablespoons of Seeded Basil Oil on the bottom of the Party Pan. Divide all of the vegetables among two large bowls or baking sheets. Drizzle liberally with the flavored oil and season with salt and pepper, tossing to coat evenly.
- 4 Shingle zucchini, squash, and eggplant decoratively in concentric circles around the pan. Tuck in slices of roasted red pepper, fennel, and shallots. Scatter cherry tomatoes and garlic cloves over the top, then drizzle with any remaining oil. Season again with salt and pepper and sprinkle evenly with fresh thyme and oregano.
- 5 Bake in preheated oven until vegetables are soft and tender, about 60-75 minutes.
- 6 Remove from the oven and garnish with reserved basil leaves. Serve warm or at room temperature.

## INGREDIENTS

### VEGETABLE TIAN

3/4 c seeded basil oil, see below

2 lbs zucchini (about 3 ea), cut crosswise into 1/4-inch slices

2 lbs squash (about 4 ea), cut crosswise into 1/4-inch slices

2 lbs eggplant (about 2 large), cut crosswise into 1/4-inch slices

3 roasted red peppers, cut into large slices

1 bulb fennel, core removed, sliced thin

3 shallots, quartered

1 c cherry tomatoes, halved

1 tsp fresh thyme leaves

1 tsp fresh oregano leaves

8-10 small garlic cloves, peeled

### SEEDED BASIL OIL

1 tsp fennel seed

1 tsp coriander seed

3/4 c olive oil

1 large bunch fresh basil, stems and leaves separated