

## RUSTIC PROVENÇAL VEGETABLE BAKE

*Tian de Légumes*

**Source:** The Gilded Table – August Edition

**Prep Time:** 30-40 min | **Cook Time:** 35-40 min |

**Yield:** Serves 4-6



### Recipe Description

Like a ratatouille's refined cousin — this sun-drenched dish is layered in colorful spirals and kissed with olive oil, herbs, and garlic. *Part of The Gilded Table: August Edition.*

### Ingredients

**\*\*For the base:\*\***

- 1 tablespoon olive oil
- 1 small yellow onion, finely chopped
- 2 cloves garlic, minced
- ½ teaspoon salt
- ¼ teaspoon black pepper

**\*\*For the vegetables (choose similar diameters):\*\***

- 1 small eggplant
- 1 small zucchini
- 1 small yellow squash
- 2-3 Roma or heirloom tomatoes

**\*\*For Layering:\*\***

- 2 tablespoons olive oil (plus more for drizzling)
- 1 teaspoon Herbes de Provence (or a mix of thyme, oregano, rosemary)
- Salt & pepper to taste
- ¼ cup grated Parmesan or Gruyère (optional)
- Fresh basil or thyme for garnish



Inveniam viam aut faciam.

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## Directions

1. **\*\*Sauté the aromatics:\*\*** Preheat oven to 375°F (190°C). In a small skillet, heat 1 tablespoon olive oil over medium heat. Add the onion and garlic with a pinch of salt and pepper. Cook until translucent and fragrant, about 5–6 minutes. Spread this mixture across the bottom of a lightly oiled, shallow round or oval baking dish.
2. **\*\*Prepare the vegetables:\*\*** Slice eggplant, zucchini, yellow squash, and tomatoes into thin rounds ( $\frac{1}{8}$ – $\frac{1}{4}$  inch thick). Try to keep them uniform for best layering.
3. **\*\*Layer the vegetables:\*\*** Arrange the sliced vegetables upright in alternating patterns over the sautéed base, creating a spiral or shingled effect. Drizzle with olive oil, sprinkle with Herbes de Provence, salt, and pepper. If using cheese, sprinkle lightly over the top.
4. **\*\*Bake until tender:\*\*** Cover loosely with foil and bake for 25 minutes. Remove foil and continue baking another 10–15 minutes until vegetables are tender and the top is lightly golden.
5. **\*\*Garnish & serve:\*\*** Let rest for 5–10 minutes. Garnish with fresh basil or thyme. Serve warm or at room temperature.



## Notes

Use a mandoline slicer for perfect, even rounds — it helps the vegetables cook uniformly and look beautifully composed. 🌿

