



VEGETABLE TIAN

You can substitute the cheese for vegan cheeses or go with what is recommended in this dish. You will need a 20 x 30cm casserole dish, cool the tian before serving to get a nicer slice, you can easily reheat if needed or serve at room temp! This one is plantbased but not vegan or GF!

*1/2 cup olive oil (125ml)
2 large onions, thinly sliced
6 garlic cloves
1 tablespoon finely chopped thyme
1/2 cup breadcrumbs such as panko or sourdough
4 large zucchini
4-5 ripe tomatoes
2-3 japanese eggplant
1 cup basil, plus extra to serve
1-2 tablespoon grated gruyere or to taste
1-2 tablespoon grated parmigiano or to taste*

Preheat oven to 180C. Place 80ml of oil in pan, fry onion garlic and thyme and cook gently for 20 minutes. Remove from pan, stir in breadcrumbs and remaining olive oil. Increase heat and fry until golden (8 minutes). Remove with slotted spoon and drain on paper towel.

Thinly slice vegetables into 3mm thick rounds. Spread onion in the base of an oiled casserole dish. Then start with zucchini and add rows into the dish, overlapping. Season each row, add some basil between layers.

Drizzle with olive oil, cover with baking paper then foil and bake vegetables for 35-45 minutes. Remove foil and paper, press vegetables down to release juices. Increase oven to 200C and bake vegetables until soft (20 minutes). Sprinkle with cheeses and scatter with reserved breadcrumbs and bake again for further 10 minutes. Serve warm or at room temperature, top with basil and more cheese.