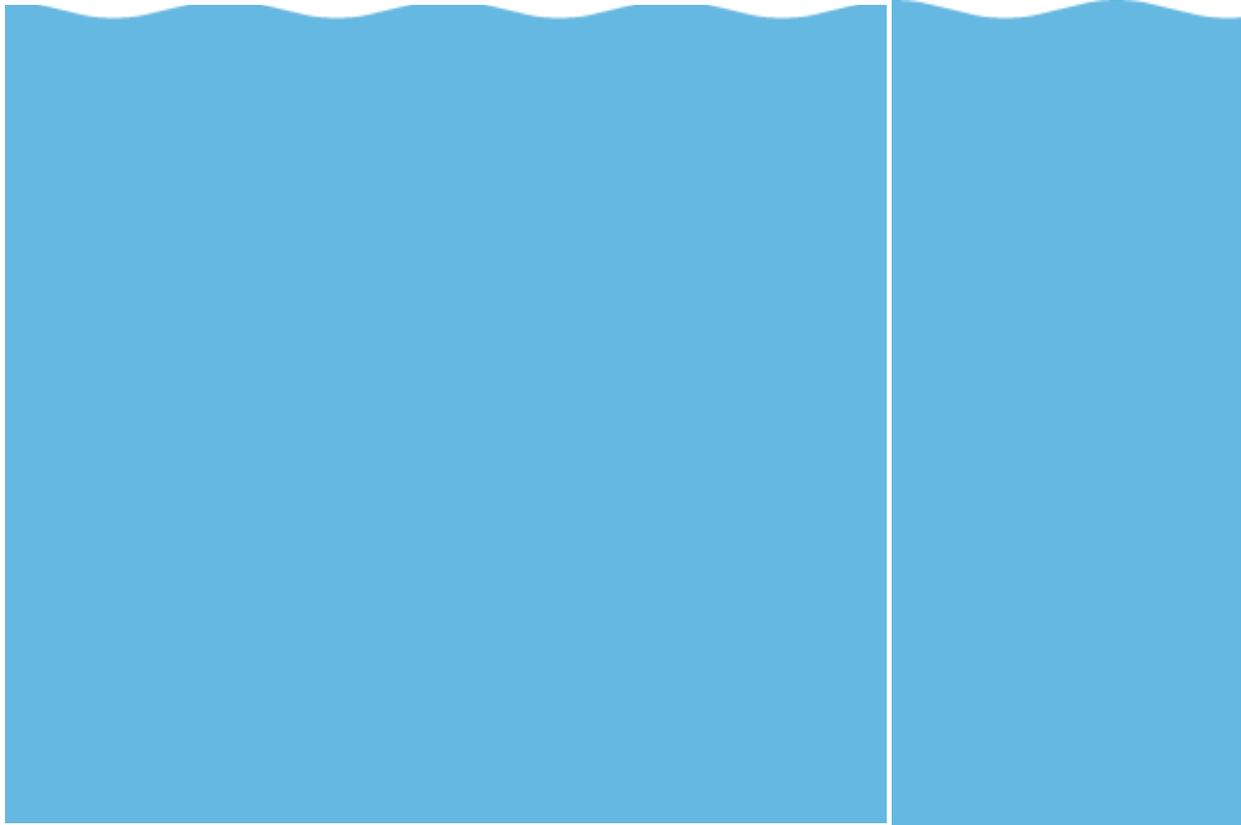


Caramelized Summer Vegetable Tart



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Serves 4

Born from an overflow of vegetables, this tart was something I created on Ikaria from the bounty of our garden.



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Ingredients

10 tomatoes, cored, quartered, and seeded
1 tablespoon sugar
Sea salt as needed
3 tablespoons balsamic vinegar
2 medium eggplants, sliced
1/2 cup mixed fresh chopped herbs (oregano, basil, savory, thyme)
Olive oil as needed!
Salt and pepper
2 medium potatoes, boiled with their skins on
Juice of 1 orange
2 garlic cloves, minced
1 tablespoon Greek honey
2 teaspoons Dijon mustard
Extra virgin Greek olive oil as needed
4-6 tablespoons crumbled Greek feta, or to taste

Instructions

1. Line two baking trays with parchment paper. Preheat the oven to 325F / 160C.
2. In a stainless steel bowl, toss the tomato quarters with the sugar, 1 teaspoon salt, balsamic and 1 tablespoon olive oil. Place on one baking tray, cut sides up.
3. Toss the eggplant slices with 3-4 tablespoons olive oil, salt to taste, and 2 teaspoons of balsamic and place in one layer on the second baking sheet.
4. Bake both trays until the vegetables are soft and caramelized. The tomatoes will need about 1 1/2 hours; the eggplant slices about 45 minutes. You can do this the day before and set them aside, covered and chilled.
5. Raise the oven temperature to 350F / 180C.
6. In a clean stainless steel bowl, toss the potato slices with the orange juice, mustard, garlic, salt, pepper, honey and 2 tablespoons olive oil. Place the potato slices in one overlapping layer on the bottom of an oven-proof ceramic or nonstick tart pan, 12 inches in diameter and 2 inches deep.

7. Puree the tomatoes until they are coarse and chunky. Spread one half of the tomato mixture over the potatoes. Add a little of the crumbled feta and a little of the fresh herb mixture. Place a layer of the baked eggplant slices on top. Repeat with remaining tomatoes, feta, herbs and eggplants. Pat down.

8. Cover the tart pan with a piece of parchment and then with a piece of aluminum foil. Bake, covered, for about 25 minutes. Remove, cool slightly, and serve.