



VEGETABLES PROVENÇAL (FRENCH TIAN)

INGREDIENTS

Serves 6 people

- 2 beefsteak tomatoes
- 1 eggplant
- 1 yellow zucchini
- 1 green zucchini
- 1 onion
- 10 basil leaves
- 5cl of olive oil
- Salt
- pepper
- Chili pepper

DIRECTION

- 1) Cut the vegetables into 3-5mm slices.
- 2) In a baking dish, arrange the vegetables in alternating layers.
- 3) Season with the spices and olive oil.
- 4) Bake at 160°C for about twenty minutes.
- 5) Top with basil, serve



ACCORD VIN

Château Paul Mas Belluguette, AOP Languedoc