

# PROVENÇAL VEGETABLE TIAN



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 40 min - **Equipment :** -

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## **Ingredients :** 6

- 1 onions, quartered - 1 red pepper (150g) - 1 large aubergine (500g) - 3 tomatoes (240g) - 1 courgette (200g) - 3 garlic cloves - 70 g stoned black olives, sliced - 1 tsp thyme leaves - olive oil - salt, 5 peppercorn blend

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1. Preheat the oven to 210 °C (200 °C fan, gas mark 7).
2. Fit the food processing bowl with the midi bowl; install the 4mm slicing disc. Slice the vegetables and garlic using the FOOD PROCESSOR programme; keeping each type of vegetable separate.
3. Lightly brush an ovenproof dish with oil. Arrange the vegetables in alternating rows and scatter the olives over the top; season with thyme, salt and pepper. Drizzle generously with olive oil.
4. Bake for 40 minutes. If necessary, add half a glass of water halfway through baking to keep the vegetables moist.

## **Chef's tip :**

Cover the gratin dish with aluminium foil halfway through cooking, if the vegetables start to colour too quickly.

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