



RATATOUILLE TART

SERVES 6

The Russian River Valley Original

INGREDIENTS:

12 T olive oil
1 ¾ lb eggplant, cut into ½" pieces
1 lg onion, chopped
1 med. bell pepper, chopped
3 lg garlic cloves, minced
1 teaspoon dried thyme
3 Tablespoons tomato paste
10 fresh phyllo pastry sheets of frozen, thawed
12 teaspoons grated Parmesan
1½ cups grated soft mild provolone cheese (6 oz.)
6 small plum tomatoes (12 oz) cut into ¼" slices
2 med. zucchini (about 11 oz.) cut crosswise into ¼" slices
Fresh thyme sprigs for garnish

DIRECTIONS:

Heat 6 Tablespoons oil over med-high heat. Add eggplant, onion, bell pepper, garlic & 1t thyme. Season generously with salt & pepper. Sauté until vegetables begin to soften, about 10 minutes. Reduce heat to low. Cover & cook until eggplant is very tender, stirring occasionally, about 10 minutes. Uncover, stir in tomato paste and cook until liquid evaporates, about 3 minutes. Place mixture in strainer set over bowl. Cool completely. Discard liquid, transfer eggplant mixture to bowl. Cover & refrigerate. Drain any additional liquid before using.

Preheat oven to 350°. Brush 9" diameter tart pan with removable bottom with oil. Stack phyllo sheets on work surface. Using small sharp knife and 11" diameter tart pan bottom as guide, cut phyllo stack in 11" diameter rounds. Transfer 1 phyllo round to prepared pan, pressing phyllo into pan and allowing sides to extend above rim of pan (cover remaining rounds with kitchen towel). Brush phyllo round with olive oil. Sprinkle 1 teaspoon Parmesan cheese over. Top with another round and repeat. Spoon eggplant mixture into phyllo shell. Sprinkle provolone evenly over. Overlap alternating tomato & zucchini slices in concentric circles atop eggplant mixture. Brush with oil and season with salt and pepper. Sprinkle with remaining 2 t Parmesan cheese. Bake until zucchini is just tender and crust is golden, about 1 hour. Cool. Can be prepared 4 hours ahead. Let stand at room temp. Garnish with thyme.