



PROVENCALE TIAN

Ingredients

For 4 persons

4 zucchini (2 green & 2 yellow)

4 tomatoes

2 eggplants

1 onion

1 garlic clove

Herbs: basil, thyme, ...

Steps

- 1.** Wash and cut all the vegetables into thin slices (cut the eggplant slices in half).
- 2.** In a baking dish, arrange the vegetables: eggplant, yellow zucchini, tomato, onion and green zucchini. Then repeat until the entire dish is filled.
- 3.** Then sprinkle with a little olive oil, grate a clove of garlic and sprinkle with the herbs you want.
- 4.** Bake in a hot oven at 180°C and sprinkle the vegetables with a little water every 20-30 minutes..