SUMMER ROASTED VEGETABLE AND PARMESAN TORTE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

1 summer squash, cut into ¼ inch slices
2 zucchini, cut into ¼ inch slices
1 red onion, cut in half lengthwise and sliced
1 teaspoon minced garlic
Extra-virgin olive oil
Kosher salt
Freshly ground black pepper
2 red bell peppers, quartered, cored and seeded
2 yellow bell peppers, quartered, cored and seeded
1 large eggplant, unpeeled and cut into ¼ inch slices
½ cup freshly grated parmesan cheese (or feta cheese)

Directions:

- Preheat the oven to 400 degrees F
- Toss the summer squash, zucchini, onions, garlic, red peppers, yellow peppers, and eggplant in a large bowl
- Season with salt and pepper and then toss with extra-virgin olive oil
- Roast the vegetables on a baking sheet for 30 – 40 minutes until soft but not browned
- In a 6-inch cake pan, place each vegetable in a single, overlapping layer, sprinkling cheese and salt and pepper to taste between each vegetable layer – begin with half of the eggplant, then layer half of the zucchini, summer squash and onions, then all of the red peppers, then all of the yellow peppers, then the rest of the zucchini, summer squash, and onions, and finally the rest of the eggplant
- Cover the top of the vegetables with a 6-inch round of parchment paper or waxed paper
- Place a 6-inch flat disk (another cake pan) on top and weight it with a heavy jar
- Place on a plate or baking sheet (it will leak) and chill completely
- Drain the liquids, place on a platter, and serve at room temperature