

“ Summer vegetable tian ”



1.25 hours prep | 4 servings

Shopping List

- 1 lb. tomatoes
- 2 courgettes
- 1 aubergine
- 3.5 T olive oil
- 1 clove garlic
- 1 onion

- Thyme
- Pepper
- Salt

Les Jamelles
Viognier

Preparation

Preheat the oven to 180°C. Peel the garlic and onion. Slice the onion, courgettes, tomatoes and aubergine into rounds. Rub an ovenproof dish with the clove of garlic and arrange the vegetable rounds inside, alternating and overlapping them. Season with salt and pepper. Drizzle with the olive oil and sprinkle with thyme. Bake for 1 hour.

Serve with chicken skewers or fish.

GRAPEJUICE GROUP
WINE IMPORTER

www.grapejuicgroup.com



A recipe for you and one to share!

“ Summer vegetable tian ”



1.25 hours prep | 4 servings

Shopping List

- 1 lb. tomatoes
- 2 courgettes
- 1 aubergine
- 3.5 T olive oil
- 1 clove garlic
- 1 onion

- Thyme
- Pepper
- Salt

Viognier
Les Jamelles

Preparation

Preheat the oven to 180°C. Peel the garlic and onion. Slice the onion, courgettes, tomatoes and aubergine into rounds. Rub an ovenproof dish with the clove of garlic and arrange the vegetable rounds inside, alternating and overlapping them. Season with salt and pepper. Drizzle with the olive oil and sprinkle with thyme. Bake for 1 hour.

Serve with chicken skewers or fish.

GRAPEJUICE GROUP
WINE IMPORTER

www.grapejuicgroup.com

