

## ***Escalivade de légumes, Sable de fromage, Sauce Piperade***



### ***For the Aubergine puree***

1 fat aubergine (300g) for the puree  
Squeeze of lemon juice  
2 confit garlic cloves  
Olive or garlic oil, finely chopped parsley

### ***For the Escalivade***

1 thin aubergine (300g)  
1 green courgette (300g)  
1 yellow courgette (300g)  
2-3 ripe plumb tomatoes skinned (300g)  
1 red onion (150g) – sliced very thinly  
Olive oil and confit garlic and it's oil

### ***For the Sables de Fromage***

200g plain flour  
160g unsalted butter  
160g strong hard cheese, grated  
(we use a mix of Comte and Parmesan)  
1/2 tsp baking powder  
Pinch of Espelette pepper (or cayenne pepper)  
Finely chopped rosemary (optional)  
1 egg, beaten

### ***For the Piperade sauce***

1 red pepper, roasted and skinned  
2 tomatoes, roasted, skinned, seeds removed  
Sherry or red wine vinegar to taste  
2 tbs of light olive oil or a neutral flavoured oil

### ***To garnish – all optional***

Coullioure anchovies, fresh goat's cheese, black olives, capers, frizzled ham or chorizo, fresh basil leaves, parsley oil or red pepper oil

*The cuisine of the Languedoc often borrows from our Catalan neighbours.*

*Escalivade (or Escalivada in Spanish) makes use of the abundance of summer vegetables available from our market garden here at Millepetit, as well as our rich fruity olive oil. It was actually made most famous in the Pixar film "Ratatouille"! [LINK TO VIDEO!](#)*

*The beauty of this dish is that it can be served cold or lukewarm as a starter – the rich flavours of the vegetables are tempered by the olive oil and pair well with the salty flavours of Collioure anchovies or creamy soft goat's cheese or perhaps a crisped shard of cured ham or as the Spanish do – some peppery chorizo!*

*We like to serve it on a "Sable de Fromage", a buttery cheesy biscuit topped with some smoky aubergine puree and garnished with a creamy Piperade sauce.*

*The secret is to try and get all of your vegetables of a similar diameter so that they fit together well! Hence our comment about fat and thin aubergines!*

### **Method:**

#### **For the Sables de Fromage**

Sieve all of the dry ingredients together, add the chopped butter and cheese in a food processor and blend until the dough comes together in ball. Either roll out between two sheets of baking paper and cut into 6 cm discs. Or roll into a cylinder using two sheets of cling film to a diameter of 6 cms and freeze. Bake at 180C for about 10 minutes until crisp and brown.

#### **For the aubergine puree**

There are two ways to prepare the aubergine, either you can grill the aubergine over a naked gas ring – this will impart a smoky flavour. Using tongs – lay the aubergine over the open flame, turning until it is charred all over and starts to collapse. (Use a skewer to test that it is soft all the way through)

OR

Preheat the oven to 180C, cut the aubergines in half lengthways, score the flesh sides in a criss-cross pattern, making sure you don't cut through the skins, drizzle with 2 tablespoons olive oil, bake flesh-side up, bake for c45 minutes, or until soft and squidgy! Place the flesh in a food processor with a couple of confit garlic cloves and lemon juice and season to taste.

#### **For the Escalivade**

Using a sharp knife, make a cross in the top of each tomato. Boil a kettle and place each tomato in a cup or jug. Cover with boiling water and leave to stand for a few minutes until the skin starts to come away from the flesh. Plunge into cold water to stop them cooking and then set aside to drain.

Carefully peel the skin off the tomatoes and keep for your stock.

Using either a very sharp knife or a mandolin, slice the raw aubergine, courgette and onion, trying to ensure that they are all of similar thickness – about 4-3mm. Slice the tomatoes using a sharp knife – a mandolin will tear the skin. Arrange the vegetables in the following order: aubergine, yellow courgette, tomato, green courgette, onion if using, in concentric circles in a large baking tin – or use metal cooking rings.

Season well, drizzle with olive oil and bake at 200C for about 45-60 mins or until all of the vegetables are cooked through. Often the onions can take a little longer than the other vegetables. If you prefer, pickle the onion using our pickling recipe and add as a garnish.

#### **To serve**

Place the sable biscuit on the plate – top with a couple of spoons of the aubergine puree, remove the Escalivade from the ring and place on top of the biscuit – pipe a smaller sized sable biscuit with goat's cheese blended with chives, or add cubes of chorizo, or slivers of anchovy, or a crisped shard of ham.

#### **Optional extras**

**To crisp the dried cured ham** – place on a baking tray between two pieces of kitchen paper. Sprinkle with icing sugar and lay another baking tray on top. Bake at 200C for about 10 minutes until the ham is crisp and dry – break into shards and use as a garnish. Keep in an air tight container until ready to use.

**Parmesan crisps** – finely grate parmesan cheese – place kitchen paper on a baking tray, use a cooking ring as a template and sprinkle the cheese onto the tray. Bake at 220C for about 5-8 minutes until crisp. Allow to harden and then gently remove with a palette knife, keep in an air tight container until ready to use.