

Salt and Serenity

A Very Full Tart

Adapted from Yotam Ottolenghi's book, Plenty.

Serves 4-6

1 red pepper
1 yellow pepper
6 tablespoons olive oil
1 sweet potato, diced into $\frac{3}{4}$ inch pieces
 $\frac{1}{3}$ head of cauliflower cut into small florets
2 ears of corn, kernels cut off the cob
1 medium zucchini, diced into $\frac{3}{4}$ inch pieces
2 medium onions thinly sliced
2 dried bay leaves
11 ounces pie dough
8 thyme sprigs, leaves picked off
 $\frac{1}{3}$ cup ricotta cheese
4 ounces feta cheese
8 cherry tomatoes, halved
2 eggs
1 cup 35% cream
Kosher salt
Freshly ground black pepper

1. Arrange racks in upper and lower thirds of oven; preheat to 450° F. Using a small paring knife, cut around stems of bell peppers. Lift out stems with seeds and discard. Transfer whole peppers to a small baking dish; drizzle with 1 tablespoon of olive oil. Roast on upper rack, turning peppers occasionally, until tender, about 40 minutes. Transfer peppers to a small bowl; cover with foil. Let stand for 15 minutes. Peel peppers, and then tear into strips. Set aside.
2. Meanwhile, toss diced sweet potatoes with 1 tablespoon of olive oil and sprinkle with salt and pepper. Spread out in a single layer on a rimmed baking sheet and roast on lower rack for 15 minutes.
3. Toss cauliflower florets with 1 tablespoon olive oil and season with salt and pepper. Add cauliflower to baking sheet with sweet potatoes and continue roasting for another 15 minutes.

4. Toss corn and zucchini with 1 tablespoon olive oil and season with salt and pepper. Add to baking sheet in oven and roast for a final 15 minutes. Remove vegetables from oven and set aside.

5. Meanwhile, heat remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Add onions and bay leaves cook, over low heat, stirring frequently, until onions are brown and caramelized, about 25 minutes. Season with salt and pepper. Set aside.

6. Reduce oven temperature to 325° F. Lightly grease a 9-inch tart pan with removable bottom. Roll out pie dough to a 12 inch circle about 1/4 to 1/8 inch in thickness. Lightly press in your dough into the tart tin, leaving a slight overhang on all sides. Trim excess dough, leaving about an extra 1/2 inch. Fold overhang in, making double thick sides. Chill dough in freezer for 20 minutes.

7. Line dough with a large sheet of parchment paper, cover with pie weights or dried beans, and blind bake piecrust for 30 minutes. Remove weights and paper and continue baking about 15 minutes more or until your crust is golden brown. Remove crust from oven and cool for about 10 minutes

8. Fish out the bay leaf from the onions and scatter onions over bottom of tart crust. Top with sweet potato, cauliflower, corn, zucchini and roasted peppers strips. Scatter half the thyme leaves thyme over vegetables. Dot with small chunks of ricotta and feta and then with the tomato halves, cut sides up.

9. Whisk eggs and cream in a small bowl; season lightly with salt and pepper. Slowly pour egg mixture over vegetables. Scatter remaining thyme leaves on top. Set tart on a baking sheet and bake tart until filling is set and pastry is golden brown, 50–60 minutes. Let stand for at least 10 minutes. Serve warm or at room temperature.

Note:

Vegetables can all be prepared a day ahead, wrapped separately and refrigerated.