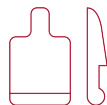




Layered Vegetable Pie



DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 1 HOUR 20
MINUTES



SERVES: 6-8

Ingredients

1 medium sweet potato, (approx. 600g)
peeled and cut into 5mm slices
1 medium eggplant, (approx. 400g) cut into
1cm slices
¼ cup olive oil
2 medium zucchini, sliced
500g ricotta
¾ cup sliced shallots
2 tbsp chopped basil
Salt and ground pepper
200g punnet cherry tomatoes
¾ cup spicy tomato chutney

Topping

1 cup panko breadcrumbs
2 tbsp chopped basil
1/3 cup grated Parmesan cheese
1 tbsp olive oil

Method

Preheat oven to [Circotherm®](#) at 200°C. Line 2 baking trays with baking paper. Toss the sweet potato and eggplant in the oil and arrange in a single layer on the trays.

Cook on shelf positions 1 and 3 for 18 to 20 minutes or until lightly golden. Allow to cool. Grease a 23cm springform pan and arrange the sweet potato slices, slightly overlapping over the base. Press the eggplant slices around the edge of the pan to line the side.

Layer the zucchini slices over the sweet potato.

Combine the ricotta, shallots and basil in a mixing bowl. Season with salt and pepper and mix well. Carefully spoon the ricotta mix over the zucchini. Arrange the cherry tomatoes over the ricotta then spread with the tomato chutney.

Combine all the topping ingredients in a bowl and mix well. Sprinkle over the tomato chutney. Place on shelf position 2 and cook on [Circotherm®](#) at 170°C for 1 hour or until the pie is firm. Cool slightly before slicing and serving.

WANT TO KNOW MORE ABOUT THE NEFF
CIRCOTHERM® OVEN FUNCTION?

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Notes