



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

- 1:** Preheat oven to [Circo therm®](#) 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.
- 2:** Cook on shelf positions 1 and 3 for 18 to 20 minutes or until lightly golden. Allow to cool.
- 3:** 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.
- 4:** 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.
- 5:** Carefully spoon the ricotta mix over the zucchini. Arrange the cherry tomatoes over the ricotta then spread with the tomato chutney.
- 6:** Combine all the topping ingredients in a bowl and mix well. Sprinkle over the tomato chutney.
- 7:** Place on shelf position 2 and cook on [Circo therm®](#) at 170°C for 1 hour or until the pie is firm. Cool slightly before slicing and serving.

Notes