

SIEMENS

Grilled Vegetable Stacks with Oven Roasted Tomatoes

Skill
BasicYield
4 portionsType
Savoury

Eggless

In this recipe, everyday vegetables get dressed up for a dinner party in a healthy, colourful dish that's packed with flavour.

Function

Temperature

Time

Level



4D hot air



120°C

3- 3½
hours

2

Ingredients

For the oven roasted tomatoes:

- ½cup Olive oil, extra for greasing
- 1kg Cherry tomatoes
- ½cup Garlic, peeled
- 2 Bay leaves
- 3-4 Rosemary sprigs
- Freshly ground pepper to taste
- Salt to taste

For the grilled vegetables:

- 1 Medium eggplant, sliced into ¼" thick slices
- 1 Medium yellow zucchini, sliced into ¼" thick slices
- 1 Medium green zucchini, sliced into ¼" thick slices
- ½cup Extra virgin olive oil, extra for brushing
- 2½tbsp Red wine vinegar
- 2tbsp Fresh parsley, coarsely chopped
- 2tbsp Fresh basil, coarsely chopped
- ½tsp Pepper, freshly ground
- Salt to taste

Method

Lightly oil two baking trays with oil and keep them ready.

For the oven roasted tomatoes:

1. Preheat the oven to 120°C.
2. Cut the cherry tomatoes in half and arrange on a lined baking sheet along with cloves of garlic, bay leaves, rosemary, pepper and salt. Drizzle the olive oil over the tomatoes.
3. Bake for 3 hours, or until the tomatoes are shrivelled and dry, but still have a little juice inside. The time may vary depending on the size of tomatoes.

For the grilled vegetables:

1. Sprinkle salt on the eggplant slices and leave them aside in a colander for about 20 minutes. This will release any bitter juices and dehydrate them a little.
2. Whisk together olive oil, vinegar, parsley and basil. Season the mixture with salt and pepper. Keep aside.
3. When ready to grill, brush off the excess salt and gently squeeze out excess moisture from the eggplant.
4. Set oven function to "Grill, large area" and temperature to "Grill setting 2 (medium)".
5. Arrange eggplant and other prepared vegetables in rows on the second baking tray.

Tips

Leftover tomatoes can be stored in an airtight container in the fridge for up to two weeks.

6. Lightly brush with prepared oil and grill till tender and slightly browned.

For the assembly:

1. Stack eggplant and zucchini slices in alternating layers as desired. Sprinkle with oven roasted tomatoes.
2. Drizzle dressing on the top. Serve.