

LAYERED VEGETABLE TERRINE
With
MUSTARD SAUCE

Serves 8
Prep time 40 minutes
Cooking time 1 ¼ hours plus 30 min standing

Ingredients for Terrine

6 thin slices peeled Asian eggplant
2 large red peppers halved lengthwise and seeded
2 fresh Portobello mushrooms brushed clean and thinly sliced
1 yellow summer squash cut length wise into 3 Or 4 strips
½ cup extra virgin olive oil
2 cloves garlic finely chopped
2 leeks halved length wise
2 TBSP water
½ lb spinach stemmed
½ cup loosely packed fresh basil leaves, torn into pieces plus leaves for garnish
Salt & pepper to taste
¼ lb mozzarella cheese thinly sliced

Ingredients for the Vinaigrette

3 TBSP red wine vinegar
1 TBSP balsamic vinegar
1 clove garlic finely chopped
1 tsp Dijon mustard
1 tsp dried thyme
Salt & pepper to taste
2/3 cup extra virgin olive oil

- Preheat oven to 400F. Lightly oil 2 large baking sheets. Arrange eggplant and bell peppers cut sides down on 1 baking sheet. Arrange the mushrooms and squash on the second baking sheet. In a small bowl, combine the oil and garlic and brush lightly over the vegetables. Roast the mushrooms and squash until lightly browned on the bottoms- about 15 minutes. Turn and roast the other side, about 10 minutes longer. At the same time, roast the eggplant and peppers until browned on one side about 25 minutes. Turn and brown the other side, about 20 minutes longer. Remove all the vegetables from the oven. Transfer the peppers to a work surface, drape loosely with aluminium foil, and let cool, then peel off the charred skin. Let all the vegetables cool.
- Meanwhile, arrange the leeks in a baking dish. Add the water and drizzle with a little of the remaining oil-garlic mixture. Cover tightly and bake until very tender, 25-30 minutes. Remove from oven and let cool. Place the spinach on a steamer

- rack over simmering water, cover and steam until wilted, about 2 minutes. Transfer to a sieve and press down to extract the moisture. Chop coarsely.
- Reduce the oven temperature to 350 F. Lightly brush a 1 ½ qt (1.5l) glass loaf pan with any remaining oil-garlic mixture. Sprinkle all of the vegetables with salt and pepper. Arrange the pepper halves in the bottom of the prepared dish, cut sides up. Arrange the squash slices on top in a single layer. Sprinkle with half of the torn basil and then top with the spinach and then with the cheese. Arrange the mushrooms in a layer and top with the leeks. Sprinkle with the remaining basil. Top with the eggplant slices, slightly overlapping them. Cover with foil and press down to compact the vegetables. Bake until heated through –about 30 minutes. Remove from the oven but do not uncover. Let stand for about 30 minutes before serving.
 - To make the vinaigrette, in a bowl whisk together the vinegars, garlic, mustard, thyme, salt and pepper. Slowly whisk in the oil
 - Loosen the sides of the terrine, then unmold onto a cutting board. Cut thick slices and serve atop a spoonful of vinaigrette. Garnish with basil if desired.