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**Layered Roasted Vegetable Terrine/Torte**

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Colourful layers of roasted veggies stacked into a torte, a great presentation for your table. Serve with your favorite Protein – Great for Brunch, Lunch or Dinner.

**Ingredients**

- For this recipe I used a 9" spring form pan, brush inside with olive oil or coat with parchment paper
- 1 Large New Potato, thinly Sliced (Uncooked) soaked in 35% cream
- 1 butternut squash with a long neck, remove skin and slice thin
- 1 Zucchini, Sliced and Seared
- 1 Red Onion, Lightly Caramelized
- 1 medium head of cauliflower, sliced horizontally
- 1 bunch of carrots, thinly sliced and grilled
- 2 Red peppers & 2 Yellow peppers roasted and skins removed
- Fresh green leaves, I used spinach and kale, wilted.
- Grated asiago, grated mozzarella and grated Romano for "the glue" binder.

**Save Carrot Tops, for Pesto (See below recipe)****Instructions**

1. Have all your veggies pre-roasted at 400 degrees until golden on each side. Depending on the size of your veggies and the size of your pan you might have some left over, but that's a good thing! Some vegetables may be better seared or grilled.
2. Then take your oiled pan and place it on a foil lined baking sheet that's rimmed, it's going to leak a bit at the bottom and this will be such easy clean up.
3. Start layering, I like to put something substantial on the bottom – uncooked potatoes (Natural starch will create a seal) fill the whole bottom of the pan, try to have no gaping spaces.
4. After each layer, sprinkle some of each cheese all around.
5. Next layer, the cauliflower, place it all around filling all the open sides and spaces. Fill remaining gaps with Red Onion
6. Repeat with sprinkling of all cheeses.
7. Another layer of butternut squash, then more cheese.  
Next layer the greens more cheese, at this point gently press down the torte with the back of a tablespoon to make sure the layers are nice and compact. (Try adding a thin layer of pesto for extra colour and flavour)
8. Next will be the Wilted Greens, then repeat with cheese.
9. Next will be your Carrots and Zucchini, repeat with cheese.
10. Last layer for the top, use what vegetables you have left.
11. Top with cheese and place foil on top to cover.
12. Bake in a 400-degree oven for 30 minutes, then take foil off and bake another 15.
13. Remove and let it rest for at least 30 minutes at the very least, an hour even better, very important so everything sets and you'll be able to cut into nice wedges.

(I like to refrigerate, then weigh down with soup can, Vinegar bottle(etc.) to tighten the press. Overnight is optimal.

14. Then go around the edge of pan with a knife making sure nothing is sticking, then release spring on pan and remove and place on a platter with bottom of pan still intact.
15. You can make this the day before, just take it out several hours before serving to reach room temperature. Reheat to serve warm in 400-degree oven, approx. 15 minutes.

### **Carrot Top Pesto Recipe**

#### **INGREDIENTS**

- 1 cup (packed, about 40 g) carrot top greens, tough stems removed
- 1 cup (packed, about 40 g) Parsley or Basil
- 1 large clove garlic, roughly chopped
- 1/2 cup (63 g) roasted unsalted cashews (optional)
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1/2 cup (118 ml) extra virgin olive oil
- To Taste, Lemon Zest

(Blend in food processor)