

VEGETABLE MILHOJAS

(adapted from Michael Bauer's [Secrets of Success](#))

for the tomato sauce:

1 Tbs olive oil
1/2 lb tomatoes, seeded and diced
2 garlic cloves
5 basil leaves
salt and pepper to taste

for the veggies

1/2 pound eggplant, sliced 1/8 inch thick
1/2 pound zucchini, sliced 1/8 inch thick
1/2 pound kabocha (or other squash), peeled, sliced 1/8 inch thick
1/2 pound celery root, peeled, sliced 1/8 inch thick
1/2 bunch basil + 1/2 cup olive oil
1/2 pound soft goat cheese (Montrachet type)
salt and pepper

Make the tomato sauce by sauteeing the garlic in olive oil for 30 seconds, adding the tomatoes, basil, salt and pepper. Cook on medium heat for a couple of minutes and reserve.

Heat a non-stick skillet (or preferably a large [electric griddle](#)), sprinkle each slice of vegetables with a little salt and pepper, and add to the hot surface of your non-stick pan (or griddle) for a couple of minutes on each side, until it just starts to show some color. Do not let it burn, or completely cook. Reserve the slices.

Mix the olive oil with the basil (you can use a food processor or finely slice the basil to help releasing its flavor).

Assemble the dish: coat a 8 x 8 inch baking dish slightly with olive oil to prevent the veggies from sticking. Layer the eggplant slices, zucchini, squash, and celery root. Add a little basil oil as you form each layer. Continue layering the veggies until they are all used up. Spoon some tomato sauce over the top, crumble the goat cheese and bake in a 450F oven for 10-15 minutes until the veggies are hot and the cheese shows some golden brown spots.

(If making the dish in individual rings, coat them slightly with olive oil to help removing the rings before serving – bake on a baking sheet, and use a flat spatula to remove each ring to the serving plate).