

## Recipe

# Veggie Cornmeal Tart

## By

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## Ingredients

### **Cornmeal Crust:**

2/3 cup flour  
2/3 cup cornmeal  
4 tbsp cold butter, cut into pieces  
2 tbsp water  
1 tbsp sugar  
1 tsp salt

### **Baked Veggies**

1/2 to 2/3 of a whole eggplant  
2 zucchinis  
2 summer squash  
2-3 tomatoes  
16 fresh basil leaves\*  
1 tsp salt  
1/2 tsp black pepper  
1/2 cup mozzarella cheese  
2 tbsp olive oil

## Preparation

### Step 1:

To make cornmeal tart: coat your tart pan with cooking spray. Combine all ingredients and butter in a bowl. Knead the dough for 5 minutes. Press into prepared pan and bake at 350F for 15 minutes. Make sure you put a piece of foil and some beans on top of the crust before you bake the crust.

### Step 2:

Cut all vegetables into thin (1/2 inch thick). Place them in a baking sheet (or 2, depends upon the size of your baking sheet). Sprinkle salt, black pepper, and olive oil. Bake them at 350F for 20 minutes. Cool completely.

The first layer of the tart is eggplant, then zucchinis, squashes, and then tomatoes. Between layers, sprinkle some mozzarella cheese. On top of the tart, sprinkle basil leaves\* (if you do not have fresh basil leaves, sprinkle some parsley flakes or some Italian seasoning) and cheese. Bake the tart for 25 minutes.

## Serves

4-6

## For further details please contact

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