

# Roasted Vegetable Salad with Truffle Oil

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**Makes 6-8 servings**

*This recipe can be served hot or cold depending on your mood. Always drizzle the truffle oil on at the last minute as the flavor is delicate and does not withstand much heat.*

## Ingredients

1 large	Eggplant –cut into 1" cubes
1 T	Kosher Salt
	EV Olive Oil
20 each	Domestic Mushrooms- cut off end of stem
10 cloves	Garlic –peel & leave whole
2 medium	Onions –peel & cut into 1" chunks
3 T	Red Wine Vinegar
3 each	Bell Peppers (red, yellow, orange) – cut into 8 pieces, seeds and pith removed
1 pt	Cherry Tomatoes (heirloom) –stems removed
2 each	Summer Squash –cut into 1" rounds or half-moons
1 T	Fresh Thyme –rough chopped
¼ C	Italian Parsley- rough chopped
Drizzle	Truffle Oil
Sprinkle	Truffle Salt

## Method (Standard Oven)

**Preheat 500 degrees**

- Toss the eggplant with the salt and let it rest for 30 minutes. Squeeze it dry and toss with 2 tablespoons EVO.
- Toss the mushrooms with 3 tablespoons EVO, 1 teaspoons kosher salt.
- Heat 2 large heavy (cast iron is best) skillet in the oven until they are very hot. To the first add the eggplant, garlic cloves and onion. Drizzle another 1 tablespoon EVO, ½ teaspoon salt, half the vinegar and roast in the oven for 15-20 minutes, stirring occasionally.
- In the second pan, add the peppers, tomatoes and squash, thyme, 2 tablespoons EVO, ½ teaspoons salt and the rest of the vinegar. Roast in the oven for 15-20 minutes, stirring occasionally. Vegetables should be blistering and with good color.
- Remove from the oven and mix together in a large bowl. Add the parsley and let them cool a little. Serve individual portions drizzles with Truffle oil and salt, or mound onto a large platter and drizzle the whole thing with the truffle oil and salt.

## Method (Wood Stone Oven)

**Preheat 580-625 degrees**

- Follow first 2 steps above.
- Using 2 large skillet or baking dishes with 1" sides follow the rest of the instructions above but do not preheat the pans. Cook the vegetables 2 inches from the flame, using a working flame, for 10-12 minutes, stirring and rotating the pans twice, with the same results above.

