

Roasted Vegetable Salad with Truffle Oil

Serves 6-8

Vegetables roasted in the Wood Stone oven will have beautiful caramelization without losing their moisture. Serve this "salad" warm or at room temperature.

Ingredients

1 ea.	globe eggplant, unpeeled and cut into 1-in. cubes
3 ea.	bell peppers, each cut into eighths, seeds removed (1 red, 1 orange & 1 yellow)
2 med.	red onions, peeled and cut into eighths
2 med.	zucchini, cut into 1-in. rounds
½ lb.	brown mushrooms, stems cut off but left whole
1 pt.	cherry tomatoes, stems removed
10 cloves	garlic, peeled but left whole
¼ cup	olive oil
3 Tbsp.	red wine vinegar
1 Tbsp.	fresh thyme leaves
	Kosher salt and freshly ground pepper
¼ cup	Italian parsley leaves, roughly chopped
	Truffle oil

Method

Oven Temperature: 580-625 degrees

- In a large bowl toss the eggplant, peppers, onions, zucchini, mushrooms, tomatoes and garlic with olive oil. Add the vinegar and toss again. Sprinkle with thyme and season generously with salt and pepper.
- **Flame Height: 4**
- Heat 2 large skillets **in front of the flame** for 4-5 minutes. Divide the mixture evenly between these skillets.
- Roast the vegetables **in front of the flame** for about 10-12 minutes, stirring and rotating the pans 2 or 3 times. The vegetables should be well browned and blistered in spots.
- Remove from oven and return to the large mixing bowl. Add the parsley, toss and let cool slightly. Taste and adjust seasoning, adding vinegar, salt and pepper as needed.
- Drizzle with truffle oil just before serving.



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