Sides / France

Provençal Tian

Rounds of zucchini, ripe tomato, and waxy potato arranged in overlapping spirals in an olive-oil-slicked earthenware dish, then baked until every edge catches colour and the vegetables melt into each other at their touching faces.

Time 90 min **Servings** 4

What you'll need.

- ☐ 35 parts Zucchini, sliced 5 mm rounds
- ☐ 35 parts Ripe plum tomatoes, sliced 5 mm rounds
- ☐ 30 parts Waxy potato, peeled, sliced 5 mm rounds
- ☐ 15 parts Extra-virgin olive oil
- ☐ 4 parts Garlic cloves, thinly sliced
- ☐ 2 parts Fresh thyme and rosemary, stripped from stems
- ☐ 2 parts Flaky sea salt and black pepper
- ☐ 5 parts Extra olive oil for finishing

Let's make it.

01 Use a mandoline or very sharp knife to slice all vegetables to a uniform 5 mm thickness. Consistency is what makes the tian visually cohesive — irregular slices bake unevenly, leaving raw patches beside overdone edges. Lay slices on a clean surface and assess for uniformity.

02 Coat the bottom of a wide earthenware gratin dish with a third of the olive oil. Scatter garlic slices across the oil. Arrange the vegetable rounds standing upright in overlapping rows — potato, zucchini, tomato, repeating — tilting each round slightly so it leans on the one behind it. Drizzle the remaining olive oil over the top, scatter herbs throughout the slices, and season generously with flaky salt and pepper.

03 Cover the dish with foil and bake at 180 C (350 F) for 40 minutes to steam the vegetables through. Remove the foil and raise the oven to 220 C (425 F). Bake a further 25–35 minutes until the tops are deeply golden and the tomato has caramelised at its edges. The dish should be bubbling gently at the perimeter. Rest 10 minutes before serving.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / provencal-tian