
Vegetable Tart

From the Kitchen of Brett Broussard

2 carrot
1 zucchini
1 squash
1 eggplant
1 1/2 cups ricotta cheese
2 eggs
1/2 pound bacon
1/2 cup onion
tablespoon garlic
puff pastry

Render the bacon until crisp and slice. Mix the ricotta, eggs, bacon, onion, and garlic together and set aside. Slice the carrot, zucchini, squash, and eggplant very thin on a mandolin. Boil just for a minute or two to soften so that it's pliable. Unfold puff pastry and roll onto a tart pan. Weigh down with dried beans and bake crust at 350 for 15 minutes. Remove and spread the ricotta mixture and place rolled vegetables on top. Brush olive oil on top of vegetables and bake at 375 for 50 min.