

Beckett's Farm

STARTERS

Layered Vegetable Bake



2 beef tomatoes



2 leeks



675g potatoes



1 garlic clove finely chopped



1 tbsp rapeseed oil



Salt and pepper



Fresh basil leaves



300 ml veg stock

Method

1. Preheat the oven to 180c. Brush a large ovenproof dish with a little of the rapeseed oil.
2. Prepare all the vegetables. Peel and thinly slice the potatoes, trim and slice leeks and slice the tomatoes.
3. Place a layer of potato slices in the base of the dish, sprinkle with half the basil leaves and cover with a layer of leeks. Top with layer of tomato slices. Repeat these layers until all the vegetables are used up.
4. Stir the garlic into the vegetable stock and season to taste with salt and pepper. Pour the stock over the vegetables and brush the top with the remaining rapeseed oil.
5. Bake in the preheated oven for 1 hours, or until the vegetables are tender and the topping is golden brown.

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

