

Chef from the Hood Recipes



Chef:
Jeff Dawson

Restaurant:
Coffee Bazaar

Recipe:
Greek torte!

Ingredients:

2 - 3 diced bell peppers (any color)
4 - 6 sliced summer squash
1 cup sliced mushrooms
1 large (peeled & diced) eggplant
3 - 4 ripe tomatoes.
14 artichoke pieces
1 cup Kalamata olives
10 - 14 ounces of crumbled Feta cheese.
4 eggs

. This recipe is a variation of the most popular torte at The
. Coffee Bazaar. Jeff makes a butter crust from scratch,
. but frozen piecrust is an acceptable substitute. He says
. the secret is to sauté all the vegetables one at a time,
. layering each into the crust with an eye for color contrast.
. The torte may be served warm or cold, and any extra
. ingredients can be placed in a separate buttered
. casserole, and baked as a vegetable side dish. In the
. spirit of creativity and seasonal availability, quantities are
. approximate.
. Sauté the vegetables individually in olive oil.(Sauté just
. until they begin to soften. Set veggies aside in separate
. piles). Sauté eggplant in butter and set aside. Slice
. tomatoes.
. .
. Drain the oil from the artichoke heart pieces and chop
. the Kalamata olives (both from the Fiesta olive bar).
. .
. Make nice layers of all of the above in the bottom crust.
. Layer any leftovers into a buttered orphan's casserole².
. Next: In a large bowl, beat 4 eggs, then beat in 2 cups of
. half & half.
. .
. Pour over pie, and pour any extra into the orphan's
. casserole. Crimp on a vented top crust & brush with egg
. wash. Bake the torte & casserole at 425° for 15 minutes,
. lower to 325° for 30 minutes.