

## Layered Eggplant, Zucchini and Spinach Tortilla

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8 Servings

Every Spanish housewife has her recipe for this tortilla cake (a kind of omelet) served with creamy tomato béchamel sauce. Usually one of the layers is tuna, spaghetti or macaroni- to make the kids happy. Victoria Amory strays from the classic by making her filling all-vegetable.

### ~Ingredients

2 T butter

2 T flour

1 ½ C milk

2 T tomato paste

salt & pepper

¼ c plus ½ T extra virgin olive oil

10 ounces spinach, large stems discarded

2 med. zucchini, cut into 1/2 " dice

2 med. Asian eggplant, peeled and cut into ½" dice

1 doz. large eggs

Preheat oven to 300. In a small saucepan, melt the butter over moderately high heat. Whisk in the flour until blended. Slowly pour in the milk, whisking constantly until smooth, and bring to a simmer. Cook over low heat, whisking often until no floury taste remains, about 10 min. Whisk in the tomato paste until smooth, then season with salt and pepper. Remove from heat, cover and keep warm.

Meanwhile, in a large skillet, heat 1 T of the olive oil until shimmering. Add the spinach, season with salt and cook over high heat, stirring, until wilted and moisture has evaporated, about 3 min. Transfer the spinach to a work surface and coarsely chop it. Add 1 T. of the olive oil to the skillet and heat until shimmering. Add the diced zucchini, season with salt and cook over high heat, stirring, until just tender, about 4 minutes. Transfer to a plate to cool. Heat another tablespoon of olive oil in the skillet until shimmering. Add the dice eggplant, season with salt and cook over moderate heat until browned on the bottom, about 3 minutes. Stir and cook until tender, about 2 more minutes. Transfer the eggplant to a plate.

In a medium bowl, beat 4 of the eggs with a pinch of salt. In an 8-inch nonstick ovenproof skillet, heat ½ T of the olive oil. Add the chopped spinach and cook over moderate heat until sizzling. Pour in the beaten eggs and stir to combine with the spinach. Cover and cook over moderate heat until the 'tortilla' is partially set, about 5 minutes. Using 2 spatulas, carefully flip the tortilla and cook over moderately high heat until completely set, about 1 minute. Transfer to a large baking sheet. Repeat with ½ T of olive oil and 4 eggs at a time to make 2 more tortillas, one with zucchini and one with eggplant. Rewarm the tortillas in the oven.

Reheat the creamy tomato sauce over low heat. Transfer the spinach tortilla to a large cake plate and spread a thin layer of tomato sauce on top. Top with the zucchini tortilla and a thin layer of sauce, then cover with the eggplant tortilla. Pour some of the sauce over the layered tortilla, letting it drip down the sides. Cut the tortilla into wedges and serve with the remaining sauce.

The recipe can be prepared through step 2 one day ahead. Refrigerate the creamy tomato sauce and each vegetable separately.